



**Petite Crudites with Peppadew Dill Dip**

*French appetizer that is elegant and cool with a new creamy dill dip*

**Dip**

1/3 cup plain Greek yogurt

1/3 cup mayonnaise

1 teaspoon lemon juice

1/4 to 1/2 teaspoon sea salt

1/8 teaspoon ground white pepper

1/8 teaspoon powdered garlic

2 Tablespoons peppadew red sweet hot peppers, fine chopped

1/2 Tablespoon fine chopped fresh dill

**Petite Crudites**

Carrots include white, dragon, and long varieties.

Royal purple and white turnips

French breakfast, cherry bomb, and daikon radishes

Fresh leeks, white coin and purplette onions

Wash the petite vegetables to remove any sediment or soil that may be on them. If desired, submerge petite vegetables in ice water to stay fresh. Drain well before serving.

In a medium sized bowl, stir together yogurt, mayonnaise, lemon juice, salt, white pepper, and garlic until combined. Stir in fine chopped red peppers and dill. Place in refrigerator to chill until serving.

Arrange dip and chilled vegetables on a serving plate.

Serves: about 4

**Cook's Note:** I purchased my petite crudites as a sampler 50 Ct package from *The Chef's Garden*. I didn't remove the root ends or leaves before serving as they were very small.

**About the Recipe:** This French appetizer includes an assortment of petite crisp, raw veggies with a creamy dill, red pepper dip. For a larger party, double the dip recipe. Any leftover dip can be used as a dressing on your favorite salad.