



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Greek Yogurt Dill Dip (I got this recipe from my mom, but I'm guessing it's originally a Spice Islands recipe)

Serves 6 to 8

Beaumonde seasoning is a Spice Islands spice mix. I keep some around just for this dip, but it can be hard to find. Fortunately, it looks like you can make up your own.

My dip in the pictures is a little soupier than it should be because not only did I grate the onion instead of mince, but I doubled the amount of it.

Feel free to use whatever fat level of Greek yogurt you like best. I always use 2% Greek yogurt.

1 ¾ cups Greek yogurt
¼ cup mayonnaise
¼ cup fresh minced dill (or 1 tablespoon dried dill leaves)
1 tablespoon Beaumonde seasoning
3 tablespoons minced onion
1 loaf seedless rye bread, unsliced

1. In a medium bowl, stir together the yogurt, mayonnaise, dill, Beaumonde seasoning, and onion. Cover and chill for at least 4 hours or up to two days.

2. Tear bite-size pieces from the center of the loaf of bread until the cavity is large enough to hold the dip. Spoon the dip into the hole; serve on a large platter with the torn bread pieces.