

Feta & Lemon Dip

From the Kitchen of Lynne Gassiraro

Adapted from "Sweet Paul's Famous Feta & Lemon Dip"



Serves 8-12

1 lb French feta cheese

2-3 oz plain thick Greek yogurt

~2 tablespoon grated lemon zest (about 1 lemon)

~2-3 tablespoons fresh lemon juice (about 1 lemon)

2-3 garlic cloves, pressed

~4 tablespoons high quality extra-virgin olive oil, plus more for serving

~2 Tb fresh snipped chives, plus more for serving

Pinch of red pepper flakes

Crudités, chips, toasts, or pita crisps, for serving

Using a food processor/blender or immersion blender pulse the feta, yogurt, lemon zest, 2 tablespoon lemon juice and garlic together until the cheese is broken up.

While the mixture is processing drizzle in the olive oil and whiz until combined. Process until it is the consistency of your liking adding more lemon juice/oil to taste or consistency.

Pulse in the chives until just combined.

Spoon the dip into a serving bowl and let chill in the refrigerator. Before serving drizzle with a little oil and sprinkle with a pinch of red pepper flakes and some more fresh chives.

Serve with crudité, chips, toasts or pita crisps.

Cook's Notes:

Can use any feta, however 'French' feta is less salty (I got it at Sevan's in Watertown)

Use very thick Greek yogurt (also from Sevan's)

Probably would go well with thyme or dill