

# Gnome Cooking

## LEMON HERB VEGETABLE DIP

*The dip gets better the longer it sits, so you can make it up to a day ahead.*

- 1 cup sour cream
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped cilantro
- 1 tablespoon fresh lemon juice

*Mix the ingredients in small bowl. Season to taste with salt and pepper. Let dip stand 30 minutes at room temperature or cover and chill until ready to serve.*

*Cover and chill overnight.*

*Serve dip with raw vegetables like radishes, carrots, celery or sweet pepper.*

*Find more delicious recipes using local produce at [www.HomegrownMinigolf.com](http://www.HomegrownMinigolf.com).*



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