

## Sweet n' Savoury Dips

### Dip #1: Feta Dill Dip

- 1 c crumbled feta
- 3/4 c full fat ricotta
- 1/4 c olive oil
- 2 T dill, roughly chopped
- 2 T parsley, roughly chopped
- 1/4 t red pepper flakes

Blend ingredients in a food processor. Serve in a shallow bowl with Feta Dill Dip Garnish, baked pita chips, cucumber, carrot, celery and bell pepper crudité. Serves 8. If you have left overs, schmear under lox on bagel or add Feta Dill Dip to a frittata.

### Feta Dill Dip Garnish

- 1 T olive oil
  - 2 - 3 T dill, roughly chopped
  - 2 - 3 T parsley, roughly chopped
  - 1/4 t red pepper flakes
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### Dip #2: Seasoned Yogurt Honey Dip

- 1 c Labneh, or full fat Greek yogurt
- 1 - 2 T honey (**Attiki** Greek liquid honey used here)
- 2 t Yogurt Seasoning (from **Akhavan**: mint, garlic, pepper, turmeric, rose petals, salt)
- 1 Granny Smith apple
- 2 T pomegranate seeds, as garnish (optional)
- fresh mint, as garnish (optional)

Spread Labneh in a shallow dish. Drizzle on honey. Sprinkle on Yogurt Seasoning. Serve with bright green Granny Smith apple slices. Add more honey and Yogurt Seasoning to taste as you notice the topping disappear. For some extra sparkle, garnish with pomegranate seeds and a sprig of mint. Serves 6.

**Jittery Cook**