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Tangy Lemon-Caper Dip

Total Time: 10 mins

Ingredients

- ❖ 8 ounce(s) sour cream, light or fat-free
- ❖ 1/2 cup(s) yogurt, low-fat plain
- ❖ 1 tablespoon capers
- ❖ dill
- ❖ 2 teaspoon dill
- ❖ lemon peel
- ❖ 1/2 teaspoon lemon peel
- ❖ assorted vegetable dippers (such as peeled baby carrots, zucchini slices, pea pods, yellow summer squash sticks, and/or red sweet pepper strips)

Preparation

1. In a small bowl, stir together sour cream, yogurt, capers, the 2 teaspoons snipped dill or thyme or the dried dill or thyme, and the 1/2 teaspoon lemon peel. Tote dip, additional lemon peel (if using), additional snipped dill or thyme (if using), and vegetable dippers in an insulated cooler with ice packs.
2. To serve, stir dip; if desired, garnish with additional lemon peel and additional fresh dill or thyme. Serve with dippers.

