



LOON ORGANICS

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Use your dill bunch in this creamy, yummy dressing that is a great dressing for potato salad or for a cucumber and summercrisp lettuce salad. We added in a little grated fennel into the dressing and it blends in quite nicely. Adapted from Bon Appetit (www.epicurious.com). Makes about 4 cups.

Creamy Dill Dressing

1 1/4 cups mayonnaise

1/2 cup sour cream

1/3 cup chopped fresh dill

1/4 cup freshly grated Parmesan cheese

3 tablespoons fresh lemon juice

4 teaspoons grated fennel bulb (optional)

4 garlic scapes, minced or 1 garlic clove, minced

2 teaspoons Worcestershire sauce

Whisk mayonnaise and sour cream in medium bowl until smooth. Stir in remaining ingredients. Season with salt and pepper. Cover; chill 1 hour to blend flavors.