

# Cheese & Yogurt

## Dillsosse German Yogurt Herb Dip

*(Recipe from Wolff's Biergarten)*



### INGREDIENTS

- 1 c. plain yogurt (goat, sheep's milk or Greek)
- ½ c. Herb de Provence chevre
- 3 T. chopped fresh dill
- 2 T. chopped fresh mint
- 3 T. chopped fresh parsley
- 2 green onions, chopped fine
- 1 T. lemon juice
- Salt & pepper to taste

### PREPARATION

1. Mix yogurt and chevre in a medium bowl until fully combined and texture becomes loose.
2. Add all remaining ingredients and mix thoroughly.
3. Chill for at least 2 hours before serving.
4. Serve with crackers or vegetables.



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