

CREAMY HERB DIP (for pretzels)

The best herb mixture for this dip is a combination of parsley, chives and basil. If you prefer a milder flavor, use a higher ratio of parsley, more chives for a punchier dip. Use a sharp knife to chop them as finely as you can without bruising.

8oz cream cheese (softened)

8oz (1 cup) sour cream or greek yogurt

2ea garlic cloves, finely minced or grated over a microplane

2 Tbs lemon juice

½-¾ cup fresh herbs, finely chopped with a sharp knife

With a stand mixer using the beater attachment or a handheld beater, whip the cream cheese until it is soft and fluffy, then mix in everything else except the herbs. By hand, stir in the chopped herbs and season with salt and pepper to taste. The dip will taste even better after a few hours in the fridge.