

*From the recipes posted in the Garden of Grace  
on the Northern Kentucky Herb Society Web Site*

9/03/2009.

**CREAMY HERB DRESSING**

**Great with raw veggies.**

½ cup plain yogurt  
1 cup vegetable oil  
juice of ¼ lemon

fresh ground pepper to taste  
a dash of cayenne  
1 to 2 tbsp of your choice of herbs \*

Mix ingredients and store in the refrigerator. It keeps well for one to two weeks if kept cold.

**Suggestion:** \* Experiment with your own favorite herbs, either one at a time or in combinations. Dill is great and is one of my favorites in creamy salad dressings.

