

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

3/25/2010

**LEMON-DILL CREAM SAUCE**

Serves 2

1 teaspoon finely chopped lemon zest  
1 tablespoon cream cheese, softened  
2 tablespoons sour cream

1 shallot or green onion sliced  
Salt and pepper to taste  
1 teaspoons chopped fresh dill

In a small bowl, stir together the lemon zest, cream cheese, sour cream, and green onions. (Note: If you are planning to use the sauce to make sandwiches, hold back the green onion and place it directly on the bread instead of adding it to the cream sauce.) Add salt and pepper. Stir the dill into the mixture.

The sauce is great over chicken or salmon, and you can also use it as a dip for veggies or chicken tenders. It also makes great cucumber sandwiches.

Since it can be safely kept in the refrigerator for a few days, I usually make a triple batch. And, sometimes, for a change of pace I'll make it without the lemon zest.

