

# STATE FAIR SEASONAL DIPS

Recipes by Chef E from Greenz N Tingz. Learn more at [www.greenzntingz.com](http://www.greenzntingz.com)



## FRESH SALSA

- 4 Tomatoes
- 1 bunch Cilantro
- 1 Onion
- 1 Lime, juiced
- 1 Sweet Pepper
- Salt to taste
- 1 Hot Pepper

1. Roughly chop tomatoes, onions, peppers, and cilantro and add to a food processor.
2. Pulse until loosely combined. Add lime juice and salt and pulse until incorporated.
3. Place in fridge for 30 - 60 minutes and serve with favorite chip or seasonal veg.

## YOGURT HERB DIP

- 1 Medium Cucumber
- 1.5 cups Greek Yogurt
- 2 Garlic Cloves, minced
- 2 tbsp. Olive Oil
- 1 tbsp. White Vinegar
- 0.5 tsp. Salt
- 1 tbsp. Dill, minced
- Optional herbs for garnish

1. Grate the cucumber. Add pinch of salt and let rest in a colander for up to 24 hours in fridge to drain the liquid.
2. Combine the yogurt, garlic, oil, vinegar, and salt in a large bowl. This can be covered and refrigerated overnight if desired or served right away.
3. Transfer the grated cucumber and fresh dill to the yogurt mixture and stir to combine.
4. Serve with chopped vegetables or pita and garnish with other seasonal herbs.



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