

SPRING GREENS WITH **FEAST**

SAVORY MEDITERRANEAN DIPS FOR SPRING VEGGIES

BY CATHERINE NEVILLE



TAHINI DIP WITH EVERYTHING BAGEL SPICE

- $\frac{3}{4}$ cup **tahini**
- 6 to 8 Tbsp **water**
- fresh **lemon juice**
- **olive oil**
- $\frac{1}{2}$ tsp **salt**
- 1 Tbsp **everything bagel spice**, plus more for garnish

| Preparation | Place tahini in a medium bowl and then stir in water, a couple of tablespoons at a time, whisking until smooth. The tahini will seize up on you – that’s to be expected! Just keep stirring and add a bit more water if necessary. Add lemon juice and stir, then a bit of olive oil, salt and everything bagel spice. Pour tahini into a serving bowl and top with a swirl of olive oil and sprinkle with more everything bagel spice and a bit of salt.

HERBED FETA DIP

- 1 8-oz block **feta**
- $\frac{1}{2}$ cup **sour cream**
- $\frac{1}{4}$ to $\frac{1}{2}$ cup **mayonnaise**
- 1 **garlic clove**, minced
- 1 Tbsp chopped fresh **dill, oregano** or other **herbs**
- **salt** and **pepper**, to taste
- 1 to 2 Tbsp **olive oil**

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