

Yogurt Dressing

Ingredients

- 4 Large cloves of garlic
- ¼ Cup Olive oil
- 1 Large lime, juiced
- ¼ Cup Mayonnaise
- 1 Cup 2% Yogurt, preferably without gelatin
- 1 Tbsp finely chopped dill
- ½ Tsp salt

Crush garlic in a garlic press. Add olive oil to the crushed garlic and blend well with a fork. Leave the oil and garlic on the counter for three to four hours.

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Put the oil and garlic mixture through a fine tea strainer. Press the garlic gently to squeeze out all the "juice". Discard the crushed garlic in the strainer.



Combine the garlic oil with lemon juice, mayonnaise, yogurt, dill, and salt and blend well with a fork.

Bottle the dressing and refrigerate. The dressing will keep for at least one week.



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