

Sour Cream, Lime & Cilantro Dip

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 10 minutes

Hands-On Time: 10 minutes

Makes about 2-1/2 cups

Ingredients

- 1 clove garlic, minced
- 3 Tbsp. finely chopped cilantro
- Zest of one lime
- Juice of one lime
- 8 oz. sour cream
- 1 cup queso fresco, crumbled
- 1/2 cup mayonnaise
- 2 Tbsp. milk
- 1/2 tsp. ground cumin
- 1/4 tsp. salt



Instructions

1. On a large cutting board, mince the garlic, chop the cilantro and zest the lime.
2. Squeeze the juice into a medium bowl and stir in the garlic, cilantro, zest, sour cream, queso, mayonnaise, milk, cumin and salt. Stir to combine well and taste for seasoning, adding more salt, pepper or lime juice as needed. Refrigerate until serving.

Make-ahead: Dip can be made 2 days before serving.