

Yogurt Cucumber and Rose Petal Dip

This is a light dip that looks lovely as an appetizer. Serve with wedges of pita bread. Instead of draining whole-milk yogurt, buy Greek yogurt to save time.



Ingredients:

- 4 Persian cucumbers or 1 long seedless cucumber
- 1/2 cup green raisins (or golden raisins)
- 3 cups plain Greek yogurt
- 2 green onions (1/4 cup chopped)
- 2 Tbsp. chopped mint
- 2 Tbsp. chopped dill weed (1/2 tsp. dried)
- 2 Tbsp. chopped oregano (1/2 tsp. dried)
- 1 Tbsp. chopped fresh thyme
- 2 Tbsp. chopped fresh tarragon
- 2 cloves of garlic
- 1/4 cup walnuts
- 1 tsp. sea salt (or Kosher salt)
- 1/2 tsp. pepper

Garnish

- 2 Tbsp. dried rose petals
- 3 mint leaves
- 1 Tbsp. green raisins (golden)

Equipment:

- Garlic press

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<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and dice 1 seedless cucumber	3
	Chop 2 green onions (1/4 cup)	2
	Separate mint leaves from stems. Rinse and pat dry on paper towel. Reserve 3 leaves for garnish. Chop mint (2 Tbsp.)	5
	Chop dill weed (2 Tbsp.)	2
	Separate oregano from stems and chop (2 Tbsp.) or use 1/2 tsp. dried oregano	2
	Separate thyme leaves from stems and chop (1 Tbsp.) or use 1/4 tsp. dried thyme	2
	Separate tarragon leaves from stems and chop (2 Tbsp.) or use 1/2 tsp. dried tarragon	2
	Peel 2 cloves of garlic and pass through a garlic press.	3
	Chop walnuts (1/4 cup)	2
	Reserve 3 mint leaves and 1 Tbsp. raisins for garnish.	1
	Combine all the other ingredients and stir thoroughly	2
	Transfer to a serving dish	1
	Refrigerate at least ten minutes	10
	Garnish with mint, raisins, and 2 Tbsp. rose petals and serve with wedges of nan, Syrian, or pita bread	2
	Total	39