

K's Kitchen: Easy dip keeps guests happy

By Kathryn Reed

It's always a challenge for me to think of something quick to serve as a post-play day snack for guests.

Cheese and crackers, chips and salsa – those are always easy and enjoyable. But sometimes it's nice to have other things to put out.



After a day of skiing last weekend I knew I wouldn't want to come home and spend hours in the kitchen while everyone else was soaking in the hot tub. So the recipe below is what I whipped up and was able to take outside to the guests in the hot water.

I had not made this before, but my sister is always open to being my guinea pig. The four of us enjoyed it – so much so that she asked for the recipe. The recipe is from the March issue of *Bon Appétit*.

I didn't have sherry vinegar so I used regular sherry. I also didn't want to deal with pomegranate seeds, so I used dried cranberries.

Making it again, I would mix more of the mint and cranberries into the dip. Both added great flavor and texture.

While the magazine says it can be served with pita chips or crudités, I had flatbread crackers and the Wheat Thin Stix. Treat this as you would any hummus when it comes to what to dip into it.

Chickpea-Yogurt Dip

Puree 1 small garlic clove, two 15-ounce cans chick peas (rinsed), $\frac{1}{2}$ C plain 2 percent Greek yogurt, 3 T olive oil, 2 tsp sherry vinegar, and a large pinch of ground cumin; season with kosher salt and freshly ground black pepper. Top with olive oil, pomegranate seeds, and coarsely chopped fresh mint.

Makes about $1\frac{1}{2}$ cups.