

CRUDITES WITH HARISSA AIOLI AND CAPER BUTTERMILK DIP

I love picking up the crispest, freshest vegetables at the store and creating a lunch from them. My favorite way to serve them is to simply clean, dry, and trim them, lay them on a parchment lined tray and whip up a couple simple dips and set them on the table. There are so many wonderful options for raw vegetables that branch out from the boring broccoli, cauliflower, baby carrot spread. The idea is to keep it simple and have fun.

Ingredients.*

1 golden beet, washed, peeled, and very thinly sliced
1-2 small bunches baby bok choy, trimmed, and washed
1-2 carrots, peeled and thinly sliced on the bias
center celery stalks, trimmed and cleaned
1 fennel bulb, trimmed, cleaned, and very thinly sliced
a handful of asparagus, washed and trimmed

*use any variety of vegetables you wish! Other great options: peas, endives, snap peas, radishes, radicchio, etc.

Directions.

If you're using anything like asparagus, toss it on a baking sheet with olive oil, a pinch of kosher salt and fresh pepper, and pop it under the broiler for a few minutes until it brightens and crisps.

Simply plate all of your veggies on a parchment lined tray along with the dips.

Harissa Aioli Ingredients.

1 cup mayonnaise
1/2-1 tablespoon harissa paste
1 tablespoon olive oil
kosher salt (if needed)

Directions.

In a small bowl whisk together the mayonnaise and harissa, starting with less and add more depending on the spiciness of your paste. Then, while whisking continuous, drizzle in the olive oil. Taste and season with salt if needed.

Caper Buttermilk Dip Ingredients.

1/2 cup mayonnaise
1/2 cup sour cream
2 tablespoons buttermilk
1 teaspoon Dijon mustard
1/4 Italian flat leaf parsley
1-2 scallions, trimmed and roughly chopped

Directions.

Toss all of the dip ingredients into a small food processor and blend until smooth.
Transfer to a small bowl.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

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