

Crudite with Remoulade and Balsamic Dips



Ingredients for Balsamic Dip

- 1 tablespoon Dijon mustard
- 1 small shallot, minced
- 3 tablespoons balsamic vinegar
- ¼ cup olive oil
- 1 tablespoon fresh lemon or orange juice
- Kosher salt and freshly ground black pepper to taste

Ingredients for Remoulade Sauce

- 3 tablespoons mayonnaise
- ¼ cup plain Greek yogurt
- 1 tablespoon capers, rinsed and chopped
- 2 cornichon pickles, chopped
- 1 tablespoon lemon juice
- 2 tablespoons Dijon mustard
- 1 tablespoon chives, finely chopped
- 1 tablespoon flat-leaf parsley, chopped
- Kosher salt and freshly ground black pepper to taste

For the Balsamic Dip

- *Put all ingredients into a blender and puree until smooth. Taste for seasoning. Serve alongside the veggies.

For the Remoulade

- *Combine all ingredients in a medium-size bowl. Whisk well. Taste for seasoning. Serve alongside the veggies (also great with fish).