



Cucumber Confetti Appetizers

Makes 40 servings ~ \$8.31 (\$.20 per serving)

Ingredients

3 cucumbers (regular or English)

1 red bell pepper - 1/4" dice

2-3 carrots, finely shredded

2 green onions, thinly sliced

6-8 radishes (depending on size), julienned

1 cup plain yogurt (Greek style works best)

1/4 cup sour cream

2 cloves of garlic, minced

Fresh chopped herbs (dill, tarragon, parsley)

Salt and pepper to taste

Chopped parsley for garnish

Directions

1. Slice the cucumbers on the diagonal (about 1/4" thick) to give you a good base.
2. In a bowl, combine red pepper, carrots, radishes and green onion. Whisk together yogurt, sour cream, herbs, garlic, salt and pepper to make a dressing. Gently fold dressing into chopped vegetables.
3. Lay cucumber slices on a platter. Top each slice with a generous spoonful of the chopped vegetable mixture. Sprinkle top with chopped parsley for color.

Note: If a creamier dressing is desired, add a few tablespoons of mayonnaise. If a thinner, tangier dressing is desired, add a little fresh lemon juice.

Experiment with different vegetables in season to vary the flavor and/or texture of the topping – shredded beets, shredded Jicama with lime and cilantro. Be creative!

The inspiration for this appetizer came from my childhood attending camp. When out and about, we fixed things that the counselors called "walking salads" – which basically were things we could carry around and eat without a plate or utensils – apple slices with cream cheese or peanut butter, celery with soft cheese or peanut butter and raisins (commonly known as "ants on a log.") These slices are the adult version!

Recipe courtesy of Mary Pat Butler.



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