



CREAMY HERB SAUCE

Season: All year
From the garden: Parsley, sorrel, spring onion, lemon
Type: Sauce
Difficulty: Easy
Country of origin:
Serves: Makes 2 cups
Source: mapleandmago.com

Equipment

- *chopping board and knife
- *measuring cup and spoons
- *lemon juicer
- *mixing bowl and spoon

Ingredients

- * $\frac{3}{4}$ cup sour cream
- * $\frac{1}{2}$ cup yogurt
- *6 tbsp finely chopped herbs like parsley, chives, sorrel, dill etc.
- *1 spring onion
- *juice of $\frac{1}{2}$ lemon
- *1 tbsp olive oil
- *1 tbsp mustard
- *salt and pepper to taste

Method

- 1.wash herbs and spring onion and chop finely
- 2.juice lemon
- 3.add all the ingredients into a bowl and mix well

4.refrigerate till needed

Notes: Any combination of herbs can be used. Some mayonnaise can be added too.

Skills: measuring, *mixing, chopping*