

Creamy Lemon Dill Sauce with Capers

Servings: About 4

Ingredients:

- 1/3 cup mayonnaise
- 1/3 cup sour cream or Greek yogurt
- 1 tbsp + 1/4 tsp fresh dill, finely chopped
- 1 tbsp fresh lemon juice (*avoid bottled for best flavor*)
- Pinch of ground black pepper
- Pinch of granulated garlic
- 2 tbsp capers (*optional, for extra tang*)
- Half and half or milk (*as needed to thin the sauce*)

Instructions:

1. **Mix the Base:** In a medium bowl, combine the mayonnaise and sour cream (or Greek yogurt). Stir until smooth and well blended.
2. **Add the Flavor:** Mix in the fresh dill, lemon juice, black pepper, and granulated garlic. Stir well to evenly distribute the flavors.
3. **Optional Capers:** If using capers, chop them finely and stir them into the sauce for a burst of tangy flavor.
4. **Adjust Consistency:** If the sauce is too thick, add a small amount of half and half or milk, a teaspoon at a time, until you reach your desired consistency.
5. **Chill & Serve:** For best flavor, cover and refrigerate for at least 15–30 minutes before serving. This allows the flavors to meld beautifully.

Serving Suggestions:

- Drizzle over baked or grilled salmon.
- Use as a dipping sauce for roasted or grilled vegetables.
- Toss with a salad for a creamy, herbaceous dressing.
- Spread on sandwiches or wraps for an extra layer of flavor.