WASTE LESS, TASTE MORE 037

Give Extra Plain Yogurt a Dip Role



MAKE A FRESH WELCOME FOR THE NEXT GATHERING.

If a dinner party recipe leaves you with plain yogurt, make a savory dip. Choose seasonings that suit the vegetables, crackers, or other accompaniments you want to serve.

1 Start with the right yogurt

Use plain, unsweetened yogurt. Consider its thickness before choosing your recipe.

Why: A loose yogurt and a thick strained yogurt will produce different results.

2 Choose one flavor direction

Try lemon and dill, cumin and garlic, or chopped mint with black pepper.

Why: A focused combination gives the dip a clear identity.

3 Present it in a shallow bowl

Spoon into the bowl, make a few soft swirls, and finish with a little complementary herb or spice.

Why: A simple preparation looks welcoming when it is served thoughtfully.

KITCHEN NOTES

Use vegetables you already have

Carrot sticks, cucumber, and radishes can provide color and crunch.

Taste with the accompaniment

A dip may taste different with a salted cracker than with a fresh vegetable.

Replenish as needed

Keep the reserve refrigerated and bring out more during the gathering.

THE PLATING MINDSET

Give an everyday ingredient a clear flavor and an inviting presentation.