

Pistachio and Feta Dip

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Adapted from a recipe on *Tasting Table* from Shuka Restaurant in New York City. Serve with pita or pita chips, radishes, cucumber spears, hearts of romaine, roasted beets, fennel wedges, scallions, boiled creamer potatoes, cherry tomatoes, baby turnips, carrots, cauliflower or sugar snap peas. (I would blanch the last four.) It keeps for a couple of days in the fridge but bring to room temperature to serve.

Ingredients

- ¾ cup plus 1 tablespoon raw (unroasted) pistachios
- ¼ cup extra virgin olive oil, plus more for drizzling
- 1 large garlic clove, sliced
- ¾ cup cilantro leaves and tender stems
- 2 tablespoons fresh dill
- ½ pound feta (about 1-½ cups), preferably Greek feta or French Valbreso, crumbled
- ¼ cup plain yogurt



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Directions

Put the pistachios, olive oil and garlic in a food processor and pulse to a paste. Add the cilantro and dill and process until blended. Add the feta and yogurt and process until smooth.

Transfer to a serving bowl and drizzle with olive oil.

Makes about 2 cups