



Derby Benedictine Dip

Add this to your Derby spread with Karen's Deviled Eggs from last week. Notes: This is **not** the traditional Benedictine recipe, where only the juice of cucumber and onion is used.
But bonus: you get a little more veggie with your veggie dip!

Ingredients

- 1 (8-ounce) package cream cheese, softened
- 1 small English cucumber (about 8 ounces), peeled, halved, seeds removed and roughly chopped
- 1/3 cup fresh dill, plus more for garnish (optional)
- 2 scallions (green and white parts), chopped
- 2 tablespoons fresh lemon juice
- 2 tablespoons mayonnaise
- salt and freshly ground black pepper
- Carrot sticks, celery sticks, sliced bell pepper, radishes and crackers for serving

Instructions

- Mix cream cheese, cucumber, optional dill, scallions, lemon juice and mayonnaise by hand or in a food processor until combined. Season with salt and pepper. Garnish with more dill if desired.
- Serve with carrot sticks, celery sticks, bell pepper, radishes and crostini on a tray. Alternatively, spoon some in the bottom of punch cups and stick the veggies in vertically for a cute presentation!