

## Grilled Vegetables with Creamy Feta Dip

From our Farm Kitchen



### **Ingredients:**

Asparagus, stems discarded	¼ cup feta
2 bell peppers, cut into quarters	1 tsp. lemon juice
2 zucchini, sliced	1 tsp. marjoram, chopped
1 bulb fennel, thinly sliced	1 tsp. extra virgin olive oil
1 eggplant, thinly sliced	1 tsp. mixed olive tapenade
2 cups sour cream	olive oil
salt and pepper	

### **Directions:**

Preheat grill. Put sour cream, feta, lemon juice, marjoram, and extra virgin olive oil in a food processor. Run until creamy. Fold in olive tapenade and set aside. Lightly coat vegetables with olive oil, salt and pepper. Grill until vegetables are still tender. Arrange on a platter. Place dip in the middle. (Dip is best if left out for 10 minutes before serving.)

Makes 1 large platter.