



Relish Tray



16 oz. sour cream
1 packet Hidden Valley ranch dip
1 cucumber, peeled and sliced in sticks
1 cup baby carrots
1 cup baby kosher dill pickles, sliced
1 can black olives
1 cup cherry or grape tomatoes
club crackers

Other options:

ruffle potato chips, celery sticks, red pepper, sliced, cubed cheese, broccoli, cauliflower, green pepper, sliced, yellow pepper, sliced

Make dip according to package directions by mixing the ranch powder with sour cream. Chill.

The trick to a good relish tray is to keep things cold and crisp right up until the time you serve them. And, in my opinion, the skinnier the vegetables are cut, the better they taste. I like to set the relish tray in a tray of ice so the vegetables and dip stay cold longer. I also like to make the dip ahead of time and chill it good . . . allowing the flavors to blend with the sour cream. When arranging vegetables, alternate green vegetables with other colors to mix things up, keeping it interesting.