

Feta & Lemon Dip

Serves 4

This is the most blogged, tweeted, and pinned recipe I have ever created. I came up with it years ago and then forgot all about it until I was looking through an old cooking notebook of mine. It's a surefire crowd-pleaser.

It's also one of the simplest recipes ever. Just a few ingredients, 2 minutes in the food processor, and voilà, you have the most amazing dip. I've even used it as a topping for baked chicken or white fish.

7 ounces feta cheese (about 1 cup crumbled)
1 tablespoon grated lemon zest, plus more for garnish
1–2 tablespoons fresh lemon juice
1 garlic clove, minced
6 tablespoons extra-virgin olive oil, plus more for serving
Pinch of red pepper flakes
Crudités, chips, toasts, or pita crisps, for serving

1. Place the feta, lemon zest, 1 tablespoon lemon juice, garlic, and olive oil in a blender and whir until combined but still slightly chunky. It's dense, so you may need to stir it with a fork once or twice. Taste, and if it's too salty, add more lemon juice.
2. Spoon into a serving bowl, drizzle with a little oil, and sprinkle with a pinch of red pepper flakes and some lemon zest.
3. Serve with crudités, chips, toasts, or pita crisps.