

## **Mediterranean Dip/Sauce**

3/4 C Mayonnaise  
1/4 C chopped, DRAINED, jarred Roasted Red Peppers  
3 TBSP chopped, DRAINED jarred Capers  
2 TBSP chopped Fresh Basil  
1 clove minced Garlic  
2 tsp Lemon Juice  
3/4 C Greek Yogurt

**INSTRUCTIONS:** Process mayonnaise, red peppers, capers, basil, garlic and lemon juice in food processor until smooth. Transfer mixture to medium bowl and stir in yogurt. Season with salt and pepper. Cover dip and refrigerate until thickened, at least 1 hour. Makes ~1 1/2 cups.

