

Ethiopian Cheese Dip (Lab)

Recipe By *Gil Marks*



Cooking and Prep:  10
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Serves:  8

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian,
Gluten Free, Low Carb, Sugar
Free

Source: OU Kosher

This tangy dip was made with goat or sheep's cheese, but you can substitute more readily available soft cheeses and add a little more lemon zest to simulate the original.

Ingredients (8)

For the Dip

- 1 pound fresh goat cheese, sheep's cheese, farmer's cheese, or pot cheese
- 1/4 cup plain yogurt
- 3 tablespoons chopped fresh parsley or 9 cubes **Gefen Frozen Parsley** or cilantro
- 1 tablespoon chopped fresh basil or 3 cubes **Gefen Frozen Basil** or 1/2 teaspoon dried basil

- 1 tablespoon chopped fresh oregano, or 1 teaspoon dried oregano
 - 1 to 3 teaspoons grated lemon zest
 - about 1 teaspoon salt
 - about 1/4 teaspoon ground **Gefen Black Pepper**
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Start Cooking

Prepare the Dip

Yield: About 2 cups

1. Combine all the ingredients. The mixture should be thick enough to maintain its shape.

Note:

Serve with injera (Ethiopian pancake bread) or pita bread.