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# Parsley-Herb Dip

*Marian Greely Knott*

*Party Recipes from the Charleston Junior League - 1993*

**1 small clove garlic**  
**1/2 teaspoon salt**  
**1 cup packed parsley leaves**  
**1 scallion (including green part), cut in one-inch pieces**  
**1 cup mayonnaise**  
**1/2 cup sour cream or plain yogurt**  
**1 teaspoon chopped fresh thyme leaves or 1/2 teaspoon dried thyme**  
**1/4 teaspoon freshly ground pepper**

In the bowl of a food processor, place the garlic and salt. Process until the garlic is minced. Add the parsley and scallion. Process until the parsley is finely chopped.

Add the mayonnaise, sour cream, thyme and pepper. Process until the mixture is smooth.

Refrigerate until ready to serve.

Serve with raw vegetables.

Yield: 1 1/2 cups

## **Appetizers**

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*Per Serving (excluding unknown items): 1583 Calories; 187g Fat (99.1% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 77mg Cholesterol; 2317mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 16 Fat.*