

Curry Dip for Vegetables

This was a standard in our house growing up. My mother loved to entertain, and this was always on the buffet.

Makes 1 cup

1 cup	Mayo, could use Vegenaïse
1 tsp	Tarragon vinegar, white wine vinegar will work
1 tsp	Horseradish
1 tsp	Curry powder (or a little more, may add a tiny pinch of Cayenne)

Mix well, refrigerate for at least an hour to let the flavors blend. Serve with vegetables – especially good with cauliflower and broccoli.

Ann's notes:

- Also good as a dip for cold smoked fish.
- Love it with roasted cauliflower.
- Try blanching and chilling fresh green beans (Ren's favorite)