

Basil Mayonnaise

In the jar of a blender, place:

1 cup good quality mayo
¼ cup fresh basil
1 tablespoon lemon juice
1 clove garlic, minced

Blend until the basil is well chopped and season to taste. Can be made a day before serving.

I like putting together a crudité platter and placing it on the table just after the challah is served. I find that it gives me some breathing space. I can give my guests some attention, and a light aperitif before I start the “up and down” that usually is the hallmark of my hosting style.

Another great benefit is that I get the kids to eat some veggies right at the beginning of the meal instead of stuffing themselves with challah.

Some fresh ideas for your crudité platter:

Carrot sticks
Cucumbers
Peppers
Kohlrabi sticks
Blanched broccoli
Blanched cauliflower
Steamed asparagus
Cherry tomatoes
Sugar snap peas
Celery sticks
Baby corn
Radishes
Steamed new potatoes