**The Woodlands at Phillips**

CRUTIDIE WITH MAITAKE MUSHROOM DIP

Ingredients:

1 ea. Carrot, peeled and cut into batons

1bu. Broccoli, blanched and refreshed

1 hd. Cauliflower, blanched and refreshed

1 ea. Red Pepper, cut into batons

1 ea. Yellow Pepper, cut into batons

1 ea. Orange Pepper, cut into batons

Dip

2 Tb. Olive oil

2 cloves Garlic, roasted

½ lb Maitake Mushrooms

2 ea. Scallions, chopped

1 cup Crème Fraiche

2 Tb. Parsley, Chopped

To taste Salt and Pepper

Preparation:

1. Heat olive oil and add the Maitake mushroom. Cook until softened.
2. Place in Cuisinart with the roasted garlic and pulse until mixture become smooth but not too fine.
3. Place in bowl and add the scallions, crème fraiche, and parsley. Mix well
4. Season with the salt and pepper. Set aside until ready to serve

Holding:

Dip will hold up to three days.

Presentation:

1. Place vegetables decoratively on plate and place dip in the center.
2. Serve to your guests