

CELEBRATION OF LEARNING - MCKENZIE LAKE SCHOOL



FRESH GARDEN VEGETABLES WITH LEMON BASIL MAYONNAISE

12 radishes washed and trimmed
1 large cucumber cut into sticks
6 tomatoes cut into wedges
3 orange peppers cut into wedges
12 small broccoli florets
2 medium carrots cut into sticks

Basil Mayonnaise

1 cup of mayonnaise
1 tsp of finely grated lemon zest
2 tbsp lemon juice
¼ cup of chopped basil
1 clove of garlic

Combine all ingredients for the lemon basil mayonnaise in a small mixing bowl. Artfully arrange the vegetables on a large platter. Spoon the lemon basil mayo into a decorative bowl and place in the middle of the platter. Cover and store the crudités in the fridge until ready to serve. Can be prepared a few hours in advance.



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