

TZATZIKI SAUCE

TZATZIKI GREEK YOGURT DIP WITH CUCUMBER, GARLIC AND MINT Prepared in 10 minutes or less.

2 cups Greek yogurt

1 large cucumber,

peeled 2 garlic cloves, minced

2 Tbs fresh lemon juice

3 Tbs olive oil

1 Tbs fresh mint, finely chopped

1 Tbs fresh dill, finely chopped Coarse sea salt and fresh pepper to taste Grate the cucumber through the medium holes into a large mixing bowl.

Squeeze out any excess water from the grated cucumber and discard liquid. Add a pinch of sea salt and toss to combine. Add the Greek yogurt, garlic, lemon juice, olive oil, mint and dill. Season with fresh pepper and toss to combine. Cover and refrigerate for a few hours. Transfer to a large serving bowl. Garnish with diced cucumber and sprigs of fresh dill. Serve immediately with warm pita bread. Makes 2½ cups."

