

greek tzatziki

ingredients:

250 gr strained Greek yogurt
approx. 1 cup

1 medium cucumber

1 clove garlic-feel free to add more

1/2 teaspoon salt and some fresh
ground pepper

1.5 tablespoons extra virgin olive oil

1 bunch of fresh dill-stems
removed & finely
chopped-about 2 Tbsp

2 teaspoons wine or apple vinegar



instructions:

Grate the cucumber and squeeze the water with a towel and wring out.

Combine the yogurt, garlic, oil, vinegar, salt and pepper in a large bowl.

Transfer the grated cucumber and fresh dill to the yogurt mixture and stir to combine.

Serve chilled with pita bread for dipping. Great with gyros, on meat and instead of mayo on any sandwich.