



Tzatziki Sauce

Prep Time: 15 minutes active

Cook Time: none

Servings: approx. 3

Ingredients:

- 1 fresh from the field cucumber
- 2 cups plain greek yogurt
- 1 tbsp minced garlic
- 2 tbsp lemon juice
- 1 tbsp dried dill
- 3/4 tsp salt (divided)

Instructions:

1. Peel cucumber and slice in half lengthwise. Scoop out the seeds and pulp
2. Grate the cucumber and add to colander with $\frac{1}{4}$ tsp salt. Stir. Set colander in another bowl and set aside to drain for at least 15 minutes
3. Stir together all remaining ingredients and let meld for up to 24 hours.
4. Enjoy!