

GREEK RECIPE

TSATSIKI



- . 32 oz. plain yogurt
- . 2 cucumbers
- . 2 cloves of garlic, minced
- . 2 tablespoons fresh lemon juice
- . 1 teaspoon dill, chopped
- . parsley

Place yogurt in a colander or strainer (you can also use cheesecloth to strain yogurt) and refrigerate for two to three hours. Discard any excess water. Peel, seed, dice and salt cucumbers. Drain any excess water from cucumbers. Add cucumber, garlic, dill and lemon juice to yogurt and mix well. Garnish with sprigs of parsley or cucumber slices. Refrigerate and enjoy!

Serve with kebobs, gyros or as a dipping sauce for vegetables.

Καλη ορεξη! (Kahlee orexee!)

