

RECIPE



TZATZIKI

INGREDIENTS:

1 pint	plain greek yogurt
1	hothouse cucumber, seeded
1 tbsp + 1/2 tsp.	kosher salt
1/2 c.	sour cream
1 tbsp.	white wine vinegar
2 tbsp.	freshly squeezed lemon juice
1 tbsp.	olive oil
1	large clove of garlic, grated
2 tsp.	fresh dill, chopped
Pinch	ground white pepper

DIRECTIONS:

Place the yogurt in a paper towel-lined sieve and set it over a bowl. Grate the cucumber and toss it with 1 tablespoon of salt. Place it in another paper towel-lined sieve, and set it over another bowl. Place both bowls in the refrigerator for at least 1 hour so the excess liquid can drain.

Transfer the thickened yogurt to a large mixing bowl. Squeeze as much of the liquid from the cucumber as you can and then add it to the yogurt. Grate in the garlic clove and then add in the sour cream, white wine vinegar, lemon juice, olive oil, dill, 1/2 teaspoon of salt and white pepper. Combine well and refrigerate for at least 2 hours. Serve chilled or at room temperature.

Makes: 2 1/2 cups

