

Greek Tzatziki Sauce



Ingredients:

- 1 cup grated cucumber
- 1 container thick whole milk Greek yogurt
- 1 tablespoon lemon juice or to taste
- 1 tablespoon extra-virgin olive oil
- 4 garlic clove, minced
- ¼ teaspoon salt or to taste
- 4 tablespoon chopped dill

Recipe:

1. Grate the cucumber into thin long strings and place in a mesh strainer until liquid is drained.
2. Combine the yogurt, garlic, oil, lemon juice, and salt in a large bowl.
3. Transfer the grated cucumber and fresh dill to the yogurt mixture and stir to combine.
4. Serve chilled with pita bread for dipping.