

Tzatziki

Difficulty: Easy **Yield:** 6-8 servings

Ingredients:

- 2 medium English cucumbers
- 1/2 tsp lemon zest
- 3 cloves garlic
- 4-5 tbsp fresh chopped dill
- 1 container Greek yogurt (17 oz.)
- salt and pepper

Preparation:

1. Peel and grate the two cucumbers over a kitchen towel. Salt and let sit for 10-15 min.
2. White cucumber sits, peel and crush 3 cloves of garlic (left whole) and set aside.
3. Zest part of a lemon (1/2 tsp worth) and set aside.
4. Strip the fronds of fresh dill, chop roughly and set aside.
5. After 10-15 minutes, gather the towel into a ball and squeeze out as much excess liquid as possible. Repeat several times until no more water leaks out. You may wish to further pat dry or leave sitting in a strainer to release as much liquid as possible.
6. In a bowl, combine yogurt, whole garlic cloves, lemon zest, cucumbers, dill and a good amount of pepper (No salt because the cucumbers were salted). Stir until well combined, then season to taste.