



TZATZIKI SAUCE

Perfect for your greek burgers or just for dipping some veggies!

INGREDIENTS

- 1 large English cucumber
- 1 C plain Greek yogurt
- 3 T fresh dill chopped
- 2 T olive oil
- 2 T lemon juice
- 1 clove garlic minced
- ½ tsp salt plus more to taste

INSTRUCTIONS

1. Use the large holes of a grater to shred the cucumber. Then using a fine mesh sieve, squeeze out as much moisture as you can from the cucumber. (see note)
2. Add the cucumber to a large bowl with the greek yogurt, dill, olive oil, lemon juice, garlic, and salt, and stir to combine. Check the seasoning and add more salt to your taste.
3. Cover and refrigerate this sauce for at least 30 minutes. (The longer it sits the better it tastes!)

Notes:

If you don't have a mesh sieve, you can wrap the cucumber up in a few layers of paper towels and then squeeze out all the liquid you're able to.

