

Greek Tzatziki Sauce

Ingredients

250g plain Greek or whole milk yogurt
1 tbsp freshly squeezed lemon juice
1 tbsp fresh dill, chopped
1 large clove garlic, minced
0.5 tsp salt
70g cucumber, seeds removed and very finely minced
small amount of olive oil

Instructions

Combine all Tzatziki Sauce ingredients in a medium glass bowl and refrigerate for at least an hour before use.

From:

<http://wuff.dyndns.org/> - **Wulf's Various Things**



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