

# 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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