

# Greek Tzatziki Sauce

## Ingredients

1 cup (8 oz) plain Greek or whole milk yogurt  
1 tablespoons freshly squeezed lemon juice  
1 tablespoons fresh dill, chopped  
1 large clove garlic, minced  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup 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**

Permanent link:

<http://wuff.dyndns.org/doku.php?id=recipes:greek-tzatziki&rev=1550791388>

Last update: **2023/05/29 11:53**

