

Greek Tzatziki Sauce

Ingredients

250ml plain Greek or whole milk yogurt
1 tbsp freshly squeezed lemon juice
1 tbsp fresh dill, chopped
1 large clove garlic, minced
 $\frac{1}{2}$ tsp 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=1551040910>

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

