

# Tzatziki sauce

Prep time: 10 minutes

## Ingredients:

2 cups plain Greek Yogurt  
1 English cucumber, seeds removed and diced small  
1 teaspoon kosher salt, additional salt as needed  
1 clove garlic minced  
zest from 1 lemon  
juice from ½ lemon  
2 tablespoons fresh chopped dill  
1/2 teaspoon kosher salt, or more to taste  
1 tablespoon olive oil, plus more for drizzling  
black pepper to taste

1. Slice the cucumber lengthwise and remove seeds. Slice cucumber length wise in 4-5 sections and then chop small. Place cucumber in mesh strainer and sprinkle with 1 teaspoon salt and toss gently to combine allow to sit for 30 minutes over sink or bowl to catch water.
2. Use your hands to squeeze the salted cucumber over the sink. You can use a dry paper towel to remove water.
3. In a medium bowl combine the cucumber, yogurt, minced garlic, lemon juice and lemon zest. Adjust salt to taste.
4. Finally add chopped fresh dill, 1 tablespoon olive oil, and a few grinds of black pepper.
5. Stir it all together. Allow to rest refrigerated for 20 minutes prior to use.