

Tzatziki Sauce Recipe

Ingredients:

1. 1/2 English cucumber
2. 1 table spoon red wine vinegar
3. 1 tea spoon salt
4. 1 clove garlic
5. 1/2 cup olive oil
6. 2 cups Greek yogurt
7. 1/2 tea spoon black pepper
8. 1/2 small dill pickle
9. 1/2 tea spoon mint
10. 1 tea spoon oregano

Method:

Grate half English cucumber in a bowl. Put half a tea spoon of salt in it. Put 1 table spoon of red wine vinegar and let it sit for about 10 minutes. Then put the cucumber mix in a cloth and squeeze all the liquid out of the cucumber and make it as dry as possible.

Now take another bowl and put half a cup of extra virgin olive oil, half tea spoon of salt, half tea spoon of black pepper, half tea spoon mint, one tea spoon oregano, grate half a dill pickle and half a clove of garlic and mix it well. Then add 2 cups of Greek yogurt and mix it well. Add English cucumber that you prepared earlier to the yogurt. Blend it really well. Now cover up the mix and refrigerate it for approximately 3 hours.

Tzatziki sauce is now ready. You can add this sauce to souvlaki, gyro or other dishes where you find it fitting. Enjoy!

Chef Pops