



Garden Fresh Farm Recipes

Tzatziki

Cucumber and yogurt dip. This dip is extremely popular throughout Greece and is almost always included in the assorted appetizers served in restaurants and tavernas. On a trip to Greece we quickly learned that if one at the table eats Tzatziki we all do!

Ingredients:

2 cups plain yogurt
2 large cucumbers
1 tablespoon minced garlic
1 tablespoon white vinegar
2 tablespoons olive oil
Salt and pepper to taste

Directions:

Put yogurt in a cheesecloth-lined sieve over a bowl. Drain several hours or overnight in the refrigerator.

Hand method - peel, seed, and coarsely grate cucumbers. Drain well, add garlic, vinegar, olive oil, salt, and pepper to cucumbers and mix well. Add drained yogurt and blend.

Food processor method - grate peeled and seeded cucumber; set aside to drain. Add garlic, vinegar, olive oil, salt, and pepper. Pulse with a quick on-off. Place in a bowl and combine with cucumber and yogurt.

Yield - 2 cups