Tzatziki

Quick · Make-ahead · Makes about 1½ cups

Ken's note: TBD

A cool, garlicky yogurt and cucumber sauce for lamb, gyros, grilled chicken, pita, and raw vegetables. Squeeze the cucumber dry so the sauce stays thick.

Ingredients

- 1 cup Greek yogurt
- ½ English cucumber, grated and squeezed dry
- 1 garlic clove, grated
- 1 Tbsp lemon juice
- 1 Tbsp olive oil
- 1 Tbsp chopped dill or mint
- Salt and black pepper

Method

1. Stir everything together. Taste and salt at the end. Chill at least 30 minutes so the garlic mellows. Keeps 3 days; stir before serving.
2. See Lamb Meatballs with Tzatziki in Appetizers.