



---

Posted on 17 September 2012

*by ewfood*

## Greek Tzatziki

## Ingredients

1 cucumber, peeled and grated  
2-3 cloves of garlic, minced  
10.5oz. Greek yoghurt  
1 tsp. vinegar  
3.4fl oz. extra virgin olive oil  
2tsp. finely chopped dill leaves

## Preparation

- 1 Salt the cucumber and leave it in a colander for half-an-hour and then drain well
- 2 Combine the cucumber with the remaining ingredients
- 3 Put the dip in a bowl, add salt and decorate it with few dill leaves
- 4 Refrigerate before serving

## Cooks Note

---