



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
