**TZATZIKI SAUCE**

**INGREDIENTS**

½ Long English Cucumber

* 2 cups of plain Greek Yogurt
* 2 garlic cloves minced
* 2 tablespoons Olive Oil extra virgin
* 1 tablespoon white vinegar
* ½ teaspoon salt
* 2 tablespoons fresh dill finely chopped

**INSTRUCTIONS**

* Grate the cucumber. Using your hand, squeeze all the juices out.
* In a bowl, combine squeezed grated cucumber with the Greek Yogurt, minced garlic, olive oil, vinegar, salt and dill.
* Cover and place in the refrigerator for 2 hours for flavors to meld together. Enjoy.

**NOTES**

Always use an authentic Greek style yogurt, without added thickening agents (read the ingredients). Pot Set Natural Yogurt is best!