

Family Recipes

Tzatziki

Ingredients/Zutaten

- 1/4 English cucumber, partially peeled in stripes
- 1 tsp salt, divided
- 4 to 5 garlic cloves, peeled, finely grated or minced
- 1 tsp white vinegar
- 1 tbsp olive oil
- 2 cups plain Greek yogurt
- Handful of dill or mint, freshly chopped (optional)
- 1/4 teaspoon pepper, fresh ground

Directions/Zubereitung

1. Grate cucumber and toss with 1/2 teaspoon salt.
2. Dump grated cucumber into a cheese cloth and squeeze dry.
3. In a large bowl, mix garlic, 1/2 teaspoon salt, white vinegar, and olive oil.
4. Add the grated cucumber and stir in the yogurt.
5. Add a pinch of black pepper, and fresh herbs (if using) to taste, and stir.
6. Cover and refrigerate at least 30 minutes.

To serve:

1. Stir to refresh, and transfer to serving bowl.
2. Drizzle with more extra virgin olive oil (optional).
3. Serve with sliced veggies, warm pita bread, etc.

Suggested Pairings/Empfohlene Paarungen

- Warm pita bread
- Sliced veggies for dipping
- Crackers
- Retzina (Greek wine sealed in pine resin)