

Tzatziki Sauce #2 (Cucumber, Garlic, and Yogurt Sauce)

Servings: 2

Source: Best International Recipe

Ingredients

- 1 Medium Cucumber, Peeled, Halved Lengthwise, Seeded
- 1 cup Greek Yogurt
- 2 Olive Oil
- 2 Minced Fresh Mint Or Dill Leaves
- 1 Small Garlic Clove (about ½ Tsp), Minced Or Pressed
- Salt And Pepper

Method

Shred the cucumber on the large holes of a box grater. Whisk the yogurt, oil, mint, and garlic together in a medium bowl. Stir in cucumbers and season with salt and pepper to taste.

Cover and refrigerate until chilled, about 1 hour. (Can be refrigerated for up to 2 days.)

Notes

Can make thickened yogurt (Greek-style) by putting double layer of cheesecloth in a fine-mesh strain over container that can hold at least 1 cup of liquid. Spoon 2 cups (16 oz) yogurt into strainer, cover tightly with plastic wrap and refrigerate until yogurt has released about 1 cup liquid and has a creamy, thick texture, 10 - 12 hours. (It can stay in strainer up to 2 days).

Transfer yogurt to clean container, discarding drained liquid, and refrigerate for up to a week.