

Tzatziki Sauce

2 Cups

Amount	Size	Description
1	Large	Cucumber
3	Large	Garlic Cloves
¼	Tea	Sea Salt
2	Cups	Greek Yogurt (Regular for more sauce-like)
1	Tbl	Greek Spice Blend
1	Tbl	Extra Virgin Olive Oil

1. Coarsely grate cucumber into colander lined with cheese cloth. Let drain 15 minutes then press with hands.
2. Grind garlic cloves and salt together using a mortar to make a paste.
3. Combine yogurt, garlic paste, grated cucumber and spice blend in a bowl.
4. Let stand for a few hours in the refrigerator.

