

Tzatziki



Ingredients:

- 1½ English Cucumber
- 2 tsp kosher Salt
- 7-10 Garlic cloves, peeled, finely grated or minced
- 2 tsp white Vinegar
- 2 tbsp EVO oil
- 4 cups plain Greek Yogurt
- ½ tsp ground white Pepper

Directions:

Process cucumbers finely, add half the salt.

In large bowl, place garlic, remaining salt, vinegar and olive oil.

Add cucumber mixture to large bowl and mix to combine.

Cover and refrigerate.

This allows mixture to thicken, flavors meld, and gives it texture – 30 min to few hours before serving