

CITRUS YOGURT SAUCE FOR SALMON



1 cup plain yogurt

2 T. olive oil

2 T. water

1 t. lime zest

1 T. lime juice

$\frac{1}{2}$ t. orange zest

1 t. orange juice

$\frac{3}{4}$ t. salt

$\frac{1}{4}$ - $\frac{1}{2}$ t. honey

Drain yogurt in sieve or colander lined with double layer of paper towels, chilled for 1 hour. Combine all ingredients.