

## **CUCUMBER YOGURT DIP**

From Gourmet Magazine

1 lb cucumber, peeled, seeded, chopped fine squeezed dry with paper towels

2 small containers plain yogurt, drained

2 tsps finely chopped fresh dill (fresh really is best)

3 garlic cloves, minced

1 tbl extra virgin olive oil

1 tbl fresh lemon juice

In a bowl stir together the yogurt, cucumbers, the dill, the garlic, the oil, the lemon juice, and salt to taste. Let the dip stand, covered and chilled for at least 2 hours.

Stir the dip and serve