



Tzatziki Sauce

This is a traditional topping for shawarma or gyros. It's also a great dip with potato chips or pieces of pita bread. It's also a great dressing for a salad. It's so versatile!

Ingredients

4 cups strained Greek yogurt. Make sure you get the strained stuff, otherwise you're going to have to strain it.
2 tsp dill
1 small head of garlic, minced
1 small cucumber, diced
1 tsp kosher salt
1 T olive oil

Yogurt: Pour off the excess liquid from the yogurt.

Combine: In a mixer or food processor, combine yogurt, dill, garlic, salt and olive oil

Pulse: Pulse until smooth and creamy.

Serve: Serve as a topping for shawarma. Or use as a salad dressing, or serve as a dip.