

Tzatziki Recipe

Ingredients:

- 2 cups Greek yogurt
- 1 cucumber, grated and drained
- 2-3 cloves garlic, minced
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh dill, chopped
- Salt and pepper to taste

Instructions:

1. Grate the cucumber and place it in a clean kitchen towel. Squeeze out excess moisture.
 2. In a bowl, combine the Greek yogurt, grated and drained cucumber, minced garlic, olive oil, lemon juice, and chopped dill. Mix well.
 3. Season with salt and pepper to taste.
 4. Cover and refrigerate for at least an hour to allow the flavors to meld.
 5. Serve as a dip, sauce, or condiment with pita bread, grilled meats, or as a side dish.
- Enjoy your homemade Tzatziki!