

Tzatziki dip

A very appetizing, savory sauce that is almost always served with kebabs or souvlaki. It can also be served with baked potatoes, any meats and is surprisingly refreshing as a dip for vegetables!!



15' min



4-6 portions



Difficulty: 1



method

- ❖ Peel the cucumber and grate it with a cheese grater, using the large blades.
- ❖ Put in a bowl. Add a pinch of salt and 1 tablespoon of white wine vinegar. Toss and set aside to release its liquid.
- ❖ Mix the yogurt, 1 garlic clove (minced), 2 tablespoons white wine vinegar and 3 tablespoons of olive oil.
- ❖ Mix until it is well combined and creamy.
- ❖ Squeeze the cucumber well with your hands to release any remaining liquid. Discard the liquid and add the cucumber to the yogurt mixture.
- ❖ Stir into mixture. Add pepper and adjust salt according to taste.
- ❖ Add some finely chopped dill and your Greek dip is ready.
- ❖ Refrigerate for at least 30 minutes before serving
- ❖ Serve it with some carrots, peppers, cucumber and Greek pita bread.



ingredients

- 300 g strained Greek yogurt
- 1 cucumber
- 1 clove of garlic
- 3 tablespoons white wine vinegar
- 1/4 bunch dill, finely chopped (optional)
- 2 tablespoons olive oil
- 1 pinch salt
- pepper
- To serve:
- souvlaki pita breads
- olive oil