

Tzatziki sauce

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Preparation: Less than 15 minutes

Cooking:

Yield: 4 servings

Cuisine: Greek

Meal: (null)



Ingredients

1 Cucumber
2 Garlic Minced
¼ cup Extra Virgin Olive Oil

18 oz Strained Greek yogurt
2 tbsp Red wine vinegar
1 pinch Salt and pepper

Directions

To prepare this traditional Greek tzatziki sauce recipe, remove the skin and the seeds of the cucumber and grate it into a large bowl. Season with salt and pepper and leave aside for 10 minutes.

Wrap the grated cucumber in a towel and squeeze, in order to get rid of the excess water.

Assemble the tzatziki sauce. In a bowl, add the cucumber, the minced garlic and olive oil, the yogurt, 1-2 tbsps of red wine vinegar, a pinch of salt and blend, until the ingredients are combined. Store the tzatziki sauce in the fridge and always serve cold. (Alternatively, if you have a blender, pour in the olive oil and garlic and blend until combined. Then mix with the rest of the ingredients using a spoon. This will help the garlic to mix better with the rest of the ingredients).

Prepare this traditional tzatziki sauce for your friends and family and serve as a delicious dip with some warm pita breads aside, or as a sauce for Greek-style souvlaki. Enjoy!