

Greek Tzatziki Sauce with Fresh Dill

Cucumber season lasts about 8 weeks in our climate. Enjoy every week of cucumber season by incorporating more of this crisp refreshing crop in your daily meals.

This Tzatziki Sauce is good on just about everything except maybe brownies!

INGREDIENTS:

- 2 c. plain Greek yogurt
- 2 c. peeled, shredded cucumber
- 1/2 c. fresh dill, minced
- 1/4 c. lemon juice
- 2 cloves garlic grated
- 1/2 t. salt 1/4 t. pepper

How To Make

Put cucumber in a colander, sprinkle with a little kosher salt, and let sit for 15-30 minutes. Then wrap in a clean dish towel and squeeze out as much liquid as you can.

Combine all ingredients in a medium bowl. Taste and check for seasoning. Add more dill, lemon, garlic or salt/pepper if you wish.

Refrigerate for a bit to allow flavors to blend, then serve with pita chips, gyros, grilled chicken.



Crop Availability:

- Cucumbers, late June-Mid September (or first hard frost).
- Garlic-scapes, mid June
Fresh garlic, Early July
Cured Garlic Early August-October
- Dill, May-October

