

# Tzatziki



Easier to make than  
You may think!



## Ingredients:

- 1 cup sour cream, yogurt or a mixture of the two.
- ½ cup shredded cucumber
- 1 tbsp crushed and finely chopped mint leaves
- 1 tsp dry Dill Weed
- 2 finely chopped garlic scapes
- 1 tsp salt
- ¼ tsp black pepper
- 1 Tbsp lemon juice

## Directions:

First, grate the cucumber and squeeze out the liquid very well. Allow it to sit and drain on paper towel as you prepare the rest of the ingredients.

Next, blend all of the ingredients together and stir well. Taste as you mix in the herbs and spices and add or subtract to your own taste.

Allow the Tzatziki to sit covered in the fridge for a little while so the flavors can all meld together.

Serve with crackers, bread, flat bread, veggies, on Gyros, the list is endless!