

Tzatziki Sauce

Ingredients

- 16 oz Greek yogurt or Labne
- 1 medium cucumber or about 3 Persian cucumbers, grated
- Kosher or sea salt
- 2 tsp finely minced garlic
- 1 tbsp extra virgin olive oil
- (optional - a dash or two of garlic powder or salt)

Instructions

1. Place the shredded cucumber in a colander and sprinkle with Kosher salt. Place a plate and weight on top to press out the liquid, for about half an hour.
2. Drain, then squeeze the cucumber in a kitchen towel or strong paper towel to remove the rest of the liquid.
3. Next, place all the ingredients in a mixing bowl. Mix well, and refrigerate until ready to use. This sauce is best chilled for at least three hours before serving.

