

When in Greece - there's always Tzatziki!

- Total Time: 10 Mins
- Serves: 4

Ingredients:

- 3 cloves of garlic
- 1 large cucumber
- 1 tsp of salt
- 2 tbsp of fresh dill
- a few leaves of fresh mint
- 1 tbsp apple cider vinegar
- 2 cups of greek yogurt

Method:

1. Peel the cucumber and dice into small pieces. Place into a pasta strainer/colander and add the salt. cover it with a plate and push down every now and then. Set aside as you prepare the remaining ingredients.
2. Finely chop and crush the garlic, so it becomes like a paste.
3. Chop the dill and mint.
4. Whisk the yogurt, garlic, dill, mint and vinegar together.
5. Transfer the cucumber onto a paper towel and pat dry.
6. Add the dried cucumbers to the yogurt mix and stir thoroughly.
7. Transfer the mixture into a clean dish, garnish with fresh mint, and refrigerate until ready to serve.
8. Serve with some sesame bread sticks or french baguette.