



Tzatziki-licious



Vegetarian

Serves a family dinner or a dinner party or just you!

I have three beautiful girlfriends here in Tucson, AZ, all born in 1972, thus I call us the '72 Club - I know, very original. Over the years, our boyfriends/fiancés/husbands have decided to crash our party. On one of our Friday get-togethers, I suggested a Greek theme for our potluck.

One of the big hits was my Tzatziki - I was even impressed with myself!

Mia's husband, Jay, ate it by itself with a spoon for breakfast. That's how good it is. You know what they say - Tzatziki for dinner tonight, breakfast tomorrow.

Now, I too eat it with a spoon.

- ♥ 16 oz Greek yogurt
- ♥ 3-4 small Persian cucumbers (unpeeled)
- ♥ 6 tbsp sour cream
- ♥ 2 tbsp fresh lemon juice
- ♥ 1 tbsp white wine vinegar
- ♥ 1-2 tbsp fresh dill - chopped
- ♥ 4-5 garlic cloves - crushed
- ♥ 1-2 tsp salt
- ♥ Pinch of black pepper

1. Finely chop or grind the cucumbers. Squeeze all liquids by hand before adding to a big bowl.
2. Add the rest of the ingredients and mix well.
3. Taste and adjust to your liking.
4. Best to chill a bit before serving.
5. Lick the spoon and enjoy!

- Could be served with almost every dish - salads, chicken, meat, fish, veggies, you name it...