AUTHENTIC GREEK TZATZIKI

Yield: 2 CUPS

Ingredients:

1/2		Large cucumber, unpeeled
1 ½	C	Plain full-fat Greek yogurt, sour cream, or almond yogurt
2		Large garlic cloves, finely minced
2	T	Extra virgin olive oil
1	T	White vinegar
1/2	t	Kosher salt
1	T	Fresh dill, minced

Method:

1. Grate or finely dice the cucumber. Optional: drain through a fine mesh sieve for 20 minutes.
2. Combine the yogurt, garlic, oil, vinegar, and salt in a large bowl. Cover and refrigerate 30 minutes or overnight.
3. Transfer the cucumber and fresh or dry dill to the yogurt mixture and stir to combine. Serve chilled with pita bread for dipping.