



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Feta and Cucumber Dip –**

**4 medium cucumbers, peeled**

**Coarse salt**

**2 cups plain whole-milk yogurt (16 oz.), preferably Greek**

**6 oz. feta cheese, crumbled (1 cup)**

**½ cup finely chopped fresh mint, plus 1 sprig for garnish**

**½ cup heavy cream**

**5 tbl. fresh lemon juice**

**Freshly ground black pepper**

- 1. Grate cucumbers lengthwise on the large holes of a box grater until you reach the seeds. Remove and discard seeds; continue grating. Transfer the grated cucumber to a colander set over a bowl or set in the sink. Stir in 2 tsp. salt, and let the cucumber mixture stand 15 minutes to drain.**
- 2. Rinse cucumber; shake out excess liquid. Wrap in a clean kitchen towel; squeeze out as much liquid as possible.**
- 3. Stir together cucumber, yogurt, feta, chopped mint, cream, and lemon juice. Season with salt and pepper. Transfer to the serving bowl, garnish with mint sprig and surround with crudités.**

***Credit: Martha Stewart Living***