



## ***FARMERS MARKET***

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

### **Tzatziki Sauce –**

**1 English cucumber, cut into 1 ½ by 1/8 inch matchsticks**

**1 ½ tsp. kosher salt**

**1 ¼ cups Greek yogurt**

**1 garlic clove, minced**

**2 tbl. white wine vinegar**

**2 tbl. extra-virgin olive oil**

**¼ cup chopped fresh dill**

**Freshly ground black pepper**

**1. In a colander, sprinkle cucumber with salt; toss to combine. Let stand at room temperature for 30 minutes.**

**2. In a medium bowl, combine the cucumber, yogurt, garlic, vinegar, oil and dill. Season with salt and pepper.**

***Credit: Martha Stewart Living***