



## CUCUMBER-YOGURT DIPPING SAUCE

*(Tzatziki)*

This is a classic of the meze table. Tzatziki is usually served alone, to be enjoyed with bread, or as an accompaniment to grilled meats and souvlaki.

16 ounces plain yogurt  
2 large cucumbers, peeled, seeded, and shredded  
3-4 garlic cloves, crushed, peeled, and minced  
1/4 cup Krinos Extra Virgin **Olive** Oil  
2 tablespoons Krinos Red Wine vinegar  
Salt, black pepper to taste  
Fresh mint for garnish

Empty the yogurt into a colander lined with cheesecloth and let it drain in the sink for two hours. The yogurt will lose about a third of its volume and will be considerably more creamy and thick.

Once the cucumbers are shredded, place them in a colander with a dish on top to weigh them down, and let them drain for an hour. Squeeze the cucumbers in batches between the palms of your hand to rid them of any excess moisture.

Combine the yogurt, cucumbers, garlic, olive oil, vinegar, salt and pepper in a serving bowl. Mix well and refrigerate, covered, for an hour before serving. Serve chilled, garnished with mint leaves.

Yield: 6-8 servings