**Tzatziki**

Ingredients:

1 tub (32 oz) plain Greek Yogurt

1 cucumber

3 garlic cloves

2 T. chopped dill

3 T. olive oil

1 tsp. salt

Directions:

1. Wash and grate the cucumber (with the peel!)
2. Use a paper towel to soak up some of the water off of the cucumber
3. Mince the garlic cloves (remove the papery covering first)
4. Chop the dill
5. In a bowl, mix together the yogurt, grated cucumber, chopped dill, olive oil, salt and minced garlic.
6. Serve with pita bread, crackers, or veggies and enjoy!

**Tzatziki**

Ingredients:

1/2 c. plain Greek yogurt

3 T. grated cucumber

1 garlic cloves

1 T. chopped dill

1 T. olive oil

½ tsp. salt

Directions:

1. Wash and grate the cucumber (with the peel!) onto a paper towel
2. Use the paper towel to soak up some of the water off of the cucumber
3. Mince the garlic clove (remove the papery covering first)
4. Chop the dill
5. In a bowl, mix together the yogurt, grated cucumber, chopped dill, olive oil, salt and minced garlic.
6. Serve with pita bread, crackers, or veggies and enjoy!