

Appetizers

Tzatziki Sauce



Ready in **15 minutes**

Serves **6-8**

Ingredients

- 1 English cucumber
- 2 cups plain greek yogurt
- 1 tsp salt
- 1 tsp seasoned salt
- 2 cloves minced garlic
- Juice of ½ lemon
- 2 Tbsp fresh dill, chopped
- 2 tbsp fresh mint, chopped
- Smoked paprika or cayenne pepper for garnish

Preparation

1. Wash and grate cucumber. You can peel the skin if you don't want any green in your sauce. Add 1 tsp of salt and let sit for 10 minutes.
2. Add yogurt in a large bowl.
3. Add seasoned salt, garlic, lemon juice, dill and mint. Mix well.
4. Garnish with smoked paprika and a fresh sprig of dill.
5. Let chill for at least an hour before serving.

Tips

You add a little paprika and or cayenne into the yogurt if you like a little bit of a kick. I sometimes add 1 tbsp of grated sweet onion. If you don't have fresh mint, you can use basil, or lemon basil. This sauce goes well with spanakopita and grilled lamb. YUMMEEE!

Spiritual Message from this recipe

Some things just go better together. The tzatziki makes the spanakopita and lamb taste better. Just like prayer and meditation go well together. Prayer is when you talk to God and meditation is when He talks back to you.