



Noreen's Kitchen

Traditional Tzatziki Sauce

Ingredients

1 cup plain Greek Yogurt	¼ cup fresh dill, minced
1 cup Sour Cream	½ cup green onion, sliced
1 cup cucumber, seeded and grated	½ teaspoon salt
Zest of 1 lemon	½ teaspoon pepper
Juice of 1 lemon	½ teaspoon Greek seasoning
2 cloves garlic, minced	

Step by Step Instructions

Combine all ingredients in a bowl and stir well to combine. Be sure to stir until all the ingredients have been well incorporated.

Store in an airtight container in the refrigerator for up to 10 days. You may need to give it a stir after refrigerating to distribute any additional liquid that may occur after sitting.

Serve with pita wedges or as an accompaniment to grilled meats or as a spread on wraps or sandwiches.

COOKS NOTE: If you cannot find fresh dill you can use dill paste from a tube that is readily available in the produce section or in the alternative you can use either freeze dried or dried dill weed from the spice section. In which case you would use 1 tablespoon of the paste or 1 teaspoon of the dried. If using the dried be sure to allow the Tzatziki to sit in the fridge for a couple of hours to allow those dried spices to properly hydrate and flavor the sauce.