

TZADZIKI (CUCUMBER YOGURT DIP)

NL 4-14 8/30/03

from "Greer Cooking with Georgia" found in
"The Country" a free paper published in Pine Plains
contributed by Marie Bereswill, Distribution Coordinator

16 oz plain yogurt
1 large cucumber
3 or 4 garlic cloves minced
½ cup olive oil
1 TBSP white vinegar
Salt to taste
Chopped fresh parsley

Line a strainer with a towel or coffee filter. Allow the yogurt to drain through the strainer for 3 to 4 hours. Peel, seed and grate the cucumber, drain on towel. Combine all the ingredients in a salad bowl and mix well.

Chill before serving. Garnish with chopped parsley.

This delicious dip stands on its own as an appetizer served with pita bread or it is especially delicious as an accompaniment with lamb or other meats.