

## **Tzatziki**

2 Cups plain yogurt  
1 long english cucumber  
1 Tablespoon Kosher salt  
1 Tablespoons white wine vinegar or plain vinegar  
½ Cup sour cream  
1 freshly squeezed lemon  
1 Tablespoon olive oil  
2 cloves garlic minced  
2 teaspoons fresh dill  
freshly ground black pepper and salt to taste

Put yogurt in a cheesecloth lined sieve and place it over a bowl.  
Grate the cucumber skin and all and add the salt, toss.  
Place cucumber in a sieve and set it over a bowl.  
Refrigerate both both the cucumber and yogurt for 3-4 hours so the yogurt and cucumber can drain out the liquid.  
Remove yogurt from the cheesecloth and place in a bowl.  
Squeeze as much fluid out of the cucumber as you can, add to yogurt.  
Combine the rest of the ingredients and season with salt and pepper.  
Refrigerate for a few hours to allow the flavours to blend.