

Tzatziki

<http://userealbutter.com/2009/06/12/tzatziki-recipe/>

from Peter Minakis of [Kalofagas](#)

16 oz. (500g) plain yogurt, strained
1/2 English cucumber, seeded and grated (or 2-3 Lebanese cucumbers)
1-2 cloves garlic, minced
2 tbsps fresh dill, chopped
splash of Ouzo
salt
extra virgin olive oil

If your yogurt isn't already strained, Peter recommends placing regular plain yogurt in a strainer over a pot and letting it strain for 12 hours. Grate or pulse the cucumber in a food processor and sprinkle it with salt. Let it sit for 30 minutes. I like to mash my minced garlic into a paste by sprinkling some salt on top and crushing the salt into the garlic with the flat of a sturdy knife blade. When the cucumber is ready, squeeze out as much water as you can with your hands or using a cheese cloth (do this in batches unless you have a GIANT hand). Place the cucumber, garlic, dill, and yogurt in a bowl and mix together. Season with salt and if you have some, Ouzo, to taste. Serve with a little olive oil drizzled over the top.