

Briar Chapel Garden Club

Tzatziki – Cucumber Yogurt Dip

- 3 tbsp. Olive oil
- 1 tbsp. White vinegar
- 2 cloves garlic, minced finely
- ½ tsp. salt
- ¼ tsp. white pepper
- 1 cup greek yogurt, strained
- 1 cup sour cream
- 2 cucumbers, peeled, seeded and diced
- 1 tsp. chopped fresh dill

Combine olive oil, vinegar, garlic salt, and pepper in a bowl. Mix until well combined. Using a whisk, blend the yogurt and sour cream. Add the olive oil mixture to the yogurt mixture and mix well. Finally, add the cucumber and chopped fresh dill. Chill for at least two hours before serving.