

INGREDIENTS FOR 8-10 SERVINGS

- 3 Cups Greek Gods® Plain Yogurt
- 1 English Cucumber,
Peeled, Seeded & Finely Chopped
- Kosher Salt
- 4 Cloves Garlic, Minced
- 3 Tablespoons Extra Virgin Olive Oil
- 2 Teaspoons Red Wine Vinegar
- .5 Ounce Package Fresh Dill,
Stems Removed, Finely Chopped



PREPARATION

Peel, chop and seed the English cucumber. Salt them and place in a strainer with a bowl underneath to allow liquid to drain for at least one hour.

Add all ingredients together in a medium bowl and stir until well combined, tasting for seasoning and adding additional kosher salt if desired.

Serve chilled with fresh vegetables or pita chips.

Also makes a great spread on a pita sandwich.