



## Tzatziki Sauce

Chef: Red Fern Farm

Tzatziki is a traditional Greek sauce that is most often paired with grilled or roasted meats such as lamb. The cool creaminess of the sauce can be used to balance spicy flavors and refresh the palate after the heat of a long summer day. The sauce can also be flavored with minced dill, parsley, or mint for an herbaceous twist.

1 medium cucumber  
4 oz. cream cheese  
2 -4 cloves fresh garlic, minced or pressed  
1 ½ tbs. Greek yogurt  
1 tbs. sour cream  
1 tbs. mayonnaise  
¼ tsp. salt (or to taste)

### Method:

1. Peel, seed, and coarsely grate the cucumber.
2. Place the grated cucumber in a tea towel and squeeze out as much moisture as possible. (This keeps the sauce from getting runny as the cucumber releases its moisture over time.)
3. Fold the cucumber and remaining ingredients together in a small bowl until they are well-incorporated.
3. Taste for seasonings and adjust. Cover and refrigerate for at least 30 minutes before serving.

Use tzatziki sauce as a pita spread for gyros and souvlaki, or as a dipping sauce for roasted lamb or chicken. Cover and refrigerate for up to a week.