

TZATZIKI

Ingredients:

- 1 cup sour cream
- 1 very small english cucumber (or like 1/4 of a large one)
- 3 garlic cloves, minced
- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- 1 teaspoon dried dill (triple if fresh)
- 1 teaspoon fresh mint (chopped) *optional*
- Salt and pepper

Instructions:

- (1) Grate the cucumber, and then get *all* the water out. I usually squeeze it continuously in my hand until it mostly stops dripping, then squeeze it with a paper towel.
- (2) Toss all other ingredients together and let sit in the fridge for an hour at least before serving.