

Tzatziki Dip

Food Network Magazine

2 Persian cucumbers
2 cups plain Greek yogurt
1/4 cup olive oil
2 tablespoons chopped dill
2 tablespoons chopped mint
1 tablespoon white wine vinegar
1 small clove garlic, grated
salt (to taste)
pepper (to taste)
olive oil (for drizzling)

Grate the cucumbers on the large holes of a box grater. Squeeze dry in a clean kitchen towel.

In a bowl, combine the cucumber with the yogurt, olive oil, dill, mint, vinegar and garlic.

Season with salt and pepper. Drizzle with more olive oil.

Per Serving (excluding unknown items): 484 Calories; 54g Fat (98.3% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Vegetable; 11 Fat; 0 Other Carbohydrates.