

Tzaziki

Ingredients:

500 grams (1/2 quart) of Greek yoghurt (or natural full, dairy yoghurt)
Three garlic cloves
1/2 cup of olive oil
1/2 sliced cucumber

Directions:

Put the yoghurt in a bowl.

Put the garlic through a garlic press and using the edge of a knife,

Spread the garlic coming out of the press on the yoghurt.

Take the cucumber and peel the skin.

Slice it thinly, either with a knife or using a salad slicer.

Mix the ingredients with a mixer (or a fork) and slowly add the oil.

The oil will be absorbed, and when it is done, the tzazki is ready.

Serve with a spoon and a few olives spread on the top.

Tzaziki is eaten with plenty of french bread.