

## CUCUMBER-DILL “TZATZIKI-STYLE” SAUCE

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Light and refreshing, this sauce is full of flavor and texture to brighten up so many dishes – entrees to appetizers! Serve it with grilled or roasted meats, fish, seafood, tofu, tempeh, or vegetables. Add it to a cheese or charcuterie platter to spread on bread or crackers. Use it as a dip for veggies and stuffed grape leaves, or as a spread for sandwiches or wraps.

Allowing the flavors time to develop makes this sauce even better. Although it can be served immediately, I recommend refrigerating it for at least 30 minutes, or up to one day, prior to serving.

Makes: about 1 cup

### INGREDIENTS:

- 1 medium cucumber (or 1/2 large English cucumber), peeled, shredded (about 1 cup)
- 1 teaspoon minced garlic
- 1 green onion, white and green parts thinly sliced
- 1 tablespoon fresh dill, finely chopped (or 1 teaspoon dried dill)
- 1/2 cup plain yogurt (regular, Greek, or plant-based)
- 1 tablespoon white balsamic, champagne, or rice vinegar
- 1 tablespoon lemon juice
- 1/4 teaspoon Kosher salt
- 1/8 teaspoon ground black pepper

### DIRECTIONS:

1. Use paper towels to press out most of the moisture in the shredded cucumber.
2. Place all ingredients into a medium-sized mixing bowl. Stir gently to mix well. Taste, adjust seasonings if necessary. The flavors will continue to develop over time.
3. Refrigerate until ready to serve - at least 30 minutes if possible, or up to one day. The sauce will thicken as it chills.