

# Yiayia's Tzatziki Sauce

## INGREDIENTS:

- 1 quart whole milk Greek yogurt (or 2 quarts whole milk yogurt drained overnight through cheesecloth to make 1 quart)
- 3-4 cloves garlic, smashed then chopped finely as possible (knife and patience is best, 6-7 passes after sprinkling coarse chop with kosher salt, which helps break it down, but processor is OK)
- 1/2 cup fresh chopped dill (optional)
- 1/2 cup grated onion or fresh chopped chives (optional)
- 1/8 cup white vinegar or lemon juice
- 1/8 cup extra virgin olive oil
- 1 Persian cucumber, grated, moisture squeezed out (I put the glob in a sturdy dish towel and start twisting and massaging it like a stress ball)
- Salt, to taste, approximately 1-2 tablespoons

## METHOD:

1. Mix all ingredients well in a large bowl, whisking well to combine. The garlic will bloom overnight and become significantly stronger.
2. Make it this way once, then adjust the ingredients to your taste.