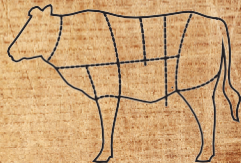


Ellen's Tzatziki Dip



- large cucumber, peeled and grated
- 1/2 teaspoon sea salt
- 2 cups Hasting Farm Plain Greek Yogurt
- 4 cloves garlic, minced
- 1 pinch cayenne pepper
- 1/2 lemon, juiced
- 2 tbsp fresh dill, chopped
- 1 tbsp fresh mint, chopped
- salt and pepper to taste & sprig of dill for garnish



Sprinkle grated cucumber with $\frac{1}{2}$ teaspoon salt in a bowl, let sit 10-15 minutes. Place yogurt in separate bowl. Place grated cucumber onto a clean dry towel and squeeze dry. Mix cucumber into yogurt. Add garlic, cayenne and lemon juice. Mix well. Stir mint and dill into cucumber yogurt mixture, season with salt and pepper to taste. Cover bowl with plastic wrap and refrigerate 3-4 hours or overnight. Garnish with dill and cayenne then serve with pita chips, vegetables or any Mediterranean cuisine!

