

# Tzatziki

PREPARATION: 15 MINS SKILL LEVEL: EASY



Homemade Tzatziki is incredibly quick and easy to make, and I always like to keep a little pot in the fridge during the summer months. Fresh, cooling and full of flavour, it's perfect served with burgers, kebabs or simply as a delicious dip on the BBQ table. Wonderfully versatile and always a crowd pleaser.

## Ingredients

200g thick greek yoghurt

Approx 8cm long piece of cucumber, deseeded and grated

1 clove crushed garlic

2 tbsp chopped fresh mint

1 tsp lemon juice

Salt to taste

## Method

Mix all the ingredients together in a bowl, if you have time, leave in the fridge for an hour before eating to allow the ingredients to combine.

## Serving Suggestion

Serve with my Lamb and Cumin Burgers.

