

TIM FARMER'S COUNTRY KITCHEN

TZATZIKI SAUCE

1 teaspoon fresh dill
1 garlic clove
Olive oil
Capful of white vinegar
1/2 cucumber, peeled and cubed
1 1/2 cups Greek Yogurt
1/4 cup sour cream
1/2 lemon juice
Salt
Pepper



Add dill and garlic to food processor with olive oil and pulse until smooth. Add vinegar and cucumber and pulse until smooth. In separate bowl, mix together rest of ingredients until smooth and add to food processor. Pulse until smooth, pour into a bowl and put in refrigerator for 2 hours.