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Authentic Greek Tzatziki Sauce

Recipe by Christoforos P. Kekakos, president of Lakonic Sun

Ingredients

- 1/2 large cucumber, unpeeled
- 1 1/2 cups plain whole milk Greek yogurt
- 2 large garlic cloves finely minced
- 2 Tbsp premium Lakonic Sun extra virgin olive oil
- 1 Tbsp vinegar
- 1/2 tsp Lakonic Sun Mediterranean raw sea salt
- 1 tsp Lakonic Sun Mediterranean wild oregano

Grate or finely chop the cucumber and the garlic cloves separately. Combine the garlic with the white vinegar, extra virgin olive oil, wild oregano, and raw sea salt. Mix in the grated cucumber and lastly the whole milk Greek yogurt to make a uniform cream. Cover and refrigerate overnight.

Serve with an olive on top and use as a dip for pita bread or raw vegetables.

Yields 2-2 1/2 cups.