

GREEK TZATZIKI SAUCE (GYROS)

F EASY

Last Modified: 08/10/2014

PREP: 12 Hrs
COOK: N/A

SAUCE

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
16	Oz	Plain Greek Yogurt (Fage)	Drained
2	Medium	Cucumbers (Peeled & Seeded)	Diced
2	Tbsp	Extra Virgin Olive Oil (EVOO)	
1/2	Medium	Lemon	Juiced
1	Tbsp	Fresh Dill Leaves	Chopped
3	Cloves	Garlic	Smashed
1/2	Tsp	Kosher Salt	
PLUS			
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

MIDDLE EASTERN OPTION

1	Tbsp	Recipe: Seasoning - Turkish - Za'Atar Seasoning)	
1/4	Tsp	Sesame Oil (La Tourengelle)	

PREPARATION

FACTOID	This Sauce or Spread is used extensively as-is throughout several Mediterranean and North African Cultures. Minor additions make it suitable for Middle Eastern Cuisines.
CAUTION	This Sauce will be runny if you don't drain the water out of the Yogurt and Cucumbers first. If runny is OK with you, this will take mere minutes to whip up.
CAUTION	Yogurt will <u>NOT</u> withstand any form of mechanical processing, it will quickly break down and become very runny.
TOOLS	1) Glass Jar & Lid 2) Food Processor OR Blender 3) 2 - Fine Wire Strainers 4) 2 - Small Mixing Bowls
PREP	DISH 1) Smash the Garlic Cloves and set them aside.
1	The Day Before: Place the Yogurt in a fine wire strainer over a small mixing bowl. Seal it tightly with plastic wrap and refrigerate it overnight.
2	2 Hours Before: Peel, seed and dice the Cucumbers. Place them in a fine wire strainer over a small mixing bowl. Sprinkle with the teaspoon of Salt and set them aside for 1 hour. Rinse and pat them dry with paper towels just before processing.
3	1 Hour Before: In a food processor or blender, combine the Cucumber, Olive Oil, Lemon Juice and Garlic and Za'Atar (If using) and Sesame Oil (If using). Pulse it until well combined. Fold the mixture by hand into the drained Yogurt. Salt and Pepper the mixture to taste. Cover it tightly with plastic wrap and refrigerate it for at least 1 hour to allow the flavors to marry.