

# Classic Tzatziki Dip



## Ingredients

- 1 ½ cups (375 ml) plain yogurt
- ½ english cucumber,grated
- ¼ tsp. (1 ml) salt
- 2 tbsp. Wicked Gourmet Tzatziki Dip Mix
- pinch granulated sugar

## Directions

Place yogurt in a cheesecloth or coffee filter-lined sieve set over a bowl. Refrigerate for 3 hours or until reduced to 1 cup (250 ml) yogurt.

To drain yogurt - use paper towel to line sieve if you do not have cheese-cloth or coffee filters on hand)

Place cucumber in another sieve or colander set over a bowl. Sprinkle with salt and set cucumber aside to drain for 30 minutes.

Squeeze out any excess moisture from cucumber. In a medium bowl, combine cucumber with drained yogurt.

Stir in garlic, Wicked Gourmet Tzatziki Dip Mix and sugar. Refrigerate 1 hour to let flavours meld or until serving.



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