

## ***Tzatziki***

(Yogurt and Garlic Dip)

### **Ingredients**

2 garlic cloves

2 1/2 cups plain yogurt

2 Tbs. olive oil

1 Tbs. white wine vinegar

1/2 tsp. salt

1 tsp. black pepper

### **Utensils**

knife and cutting board

measuring cup

measuring spoons

mixing bowl

wooden spoon

serving bowl

Peel and mince the garlic and make the yogurt. Good plain yogurt can be bought in the store. Place all the ingredients into the mixing bowl and mix thoroughly. Place the bowl in the refrigerator for at least 2 hours before serving. Tzatziki can be made in advance of the meal.