



Cucumber Tzatziki

BAH Note: Slather this on your sandwich, use it to dip fresh veg, or gobble it up on toasted pita. There really isn't a wrong way to enjoy this.

Adapted from Bon Appetit

- 28 ounces plain yogurt (not low or non fat)
- 3 medium cucumbers, peeled and seeded
- 3 tablespoons chopped fresh dill
- kosher salt
- ground celery seed
- ground corriander seed

Place a fine mesh strainer over a bowl and line with several layers of cheesecloth or paper towels. Empty the container of yogurt into the lined strainer and let stand at room temperature for 3 hours to drain.

Meanwhile, coarsely grate the cucumber and place it in a second strainer placed over a bowl. Let stand for 3 hours to drain, squeezing out any excess moisture after 3 hours.

Once the yogurt has thickened, transfer it to a medium bowl and discard the liquid. Add the grated cucumber and dill and mix well. Season to taste with kosher salt, celery seed, and corriander seed to taste.

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