



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### TZATZIKI SAUCE

#### Ingredients

- 3 Persian cucumbers
- 1-½ cups plain yogurt
- 2 Tbsp fresh dill, chopped plus more for garnish
- 2 garlic cloves, minced
- 1 Tbsp lemon juice
- 1 tsp salt
- ½ tsp white pepper

#### Directions

Slice the cucumbers in half and remove the seeds with a spoon. Roughly chop them and place in a blender with the yogurt, blending until smooth.

Add the dill, garlic, lemon juice, salt, and pepper and blend again incorporating all the ingredients. Pour into a bowl and refrigerate for 30 minutes or more.

Garnish with more dill before serving.