

## Tzatziki

1 ½ - 2 cups plain Greek yogurt  
1 cucumber, peeled and finely diced  
Juice of ½ lemon  
2 cloves garlic, finely minced  
1 tablespoon chopped fresh dill  
¼ - ½ teaspoon salt, or to taste  
¼ teaspoon white pepper, or to taste

If Greek yogurt is not available, or if the Greek yogurt is not very thick, line a colander with a double layer of cheesecloth. Then, place it over a bowl and strain the yogurt overnight.

In a bowl, gently combine the yogurt, lemon, cucumber, garlic, dill, salt, and pepper. Stir gently until well combined. Refrigerate until serving.

Serve with lamb meatballs.

**Cook's Note:** This sauce is best made a day in advance so that the flavors have time to marry.