

Easy Greek Yogurt Cucumber Sauce



This concoction is a result of my experimental efforts in trying to copy a favorite Greek restaurant's tzatziki sauce. Serve with gyros, pita bread, chips, or raw veggies.

By Polly Rinas Janos

Prep: 25 mins

Additional: 8 hrs

Total: 8 hrs 25 mins

Servings: 16

Yield: 2 cups



Ingredients

1 cup plain yogurt
1 cup sour cream
1 teaspoon white vinegar
½ teaspoon lemon juice
1 small cucumber - peeled, seeded, and finely chopped
1 green onion
1 garlic clove, minced
¼ cup crumbled feta cheese
½ teaspoon oregano
¼ teaspoon lemon zest
salt and pepper to taste

Directions

Stir together the yogurt, sour cream, vinegar, lemon juice, cucumber, green onion, garlic, feta cheese, oregano, lemon zest, salt, and pepper in a bowl; cover and chill 8 hours or overnight before serving.

Nutrition Facts

Per Serving: 53 calories; protein 1.9g; carbohydrates 2.3g; fat 4.1g; cholesterol 10.7mg; sodium 62.7mg.