

This home made Tzatziki is absolutely delicious.

### **Ingredients**

½ cup of a Greek Style yogurt

½ tspn (or more to taste) of Tzatziki Herb Mix

1 or 2 tbsp of Olive Oil

50g of grated cucumber (deseeded and squeezed to remove the excess water).

### **Method**

1. Mix all the ingredients, then use the Mix as follows:-

- add it to mayonnaise to make garlic mayonnaise
- add it to mustard to make garlic mustard
- sprinkle the mix over buttered bread, before putting in to an oven, or microwave, to make tasty garlic bread.
- add it to oven roasted vegetable
- use in marinades for meats or vegetables
- add it to stews
- add it to sauces
- add it to salad dressings
- add the mix to soups
- add it to crème fraiche, for a quick sauce to pour over steamed salmon or chicken breast
- add it to soured cream for a delicious dip, with raw vegetables