

# Tzatziki à la Shevek

*Though there is a long waiting time in this recipe, it is so easy that I couldn't rate it anything else.*

*My tzatziki recipe is a little untraditional for Greece, blending how my Greek Jewish friend's mother made it and how my Greek Orthodox friend's mother made it. This version gets rave reviews. It wonderfully complements the Spanakopitta and Cheese Cigars. Try it with other fried foods, like fritters. It also makes a great dip for toasted pita bread points or crostini.*

2 cups	yogurt, unflavored
1/2 each	cucumber, peeled and grated
1/2 Tbs	garlic, minced
1/2 Tbs	fresh mint leaves, chopped
1/2 Tbs	dill
1 tsp	salt
1/2 tsp	black pepper
1 pinch	nutmeg

## Procedure

- Take a piece of cheese cloth or a thin, clean, lint free towel and wet it. Place a sieve over a bowl and line it with the cloth. Place the yogurt inside the cloth and let drain at least 2 hours.
- Place a second sieve over a bowl and place the grated cucumber into it. Let it drip until the yogurt is ready.
- Into a dry, clean bowl, place the drained yogurt, cucumber, and all the herbs and spices. With a rubber spatula blend together. Chill.
- Will last 10 days to 2 weeks in a tight container in the refrigerator.

**Yield: approximately 2 cups**