

Tzatziki—aka: what to do with too many cukes

From your box: cucumbers, dill

Other Ingredients: Greek yogurt, salt, pepper, lemon, garlic

Peel 2 cucumbers, slice in half lengthwise, and scoop out seeds using a spoon. Grate cucumbers using a cheese grater, place in colander, sprinkle with a tablespoon of salt, mix, and let sit for 30 minutes. Press to drain remaining liquid and pat dry with paper towel (this seems like a lot of work but is very necessary).

In a large bowl, mix together cucumber, 1 clove minced garlic, juice of one lemon, 1 tablespoon minced dill, and black pepper. Add 3 cups of Greek yogurt (the thicker the better) and stir. Taste and season as needed. Let tzatziki sit in the refrigerator for two hours to allow flavors to blend. Serve with pita, falafel, veggie sticks, etc. Try substituting mint for the dill. Keeps in refrigerator for 5 days; drain top liquid as needed.