# THE CAFETERIA CONNECTION

*Tasteful Harvest* *Cucumbers*

## Cucumber Tzatziki

**Ingredients**

2 pounds 1-1/3 ounces Cucumber, raw, with peel
1 tablespoon 1-1/8 teaspoon Salt
12-1/2 Garlic, raw, cloves
1/4 cup 1/2 teaspoon Dill weed, fresh, sprigs
1 teaspoon Black pepper
4 pounds 2-2/3 ounces Greek yogurt, plain, low-fat

**Instructions**

1. Wash cucumber.
2. Over a bowl, grate cucumber. Sprinkle salt over grated cucumber and let sit for 5 minutes.
3. Place grated cucumber on a clean, thin cloth. Gather the ends of the cloth and twist. Squeeze cucumber to remove excess liquid. Discard liquid.
4. Place cucumber in a clean bowl and set aside.
5. Finely chop garlic cloves and dill.
6. Into the cucumber bowl, mix lemon juice, garlic, dill, black pepper, and yogurt. Mix until combined.
7. Place in refrigerator and cool to 41° or lower within 4 hours.
8. Hold for cold service at 41°F or lower.
9. Portion with a No. 16 scoop (2 oz).

SERVES 50