

# Tzatziki

**Season:** Any

**Type:** Side dish

**Difficulty:** Easy

**Serves:** 30-40 small serves

**Recipe source:** Derived from [taste.com.au](http://taste.com.au)

<b>Equipment:</b>	<b>Ingredients:</b>
<ul style="list-style-type: none"><li>• Grater</li><li>• Mixing Bowl</li><li>• Paper Towel</li><li>• Serving Bowls</li></ul>	<ul style="list-style-type: none"><li>• 500g Natural Yogurt</li><li>• 2 Lebanese Cucumbers</li><li>• 1 Tablespoon Red Wine Vinegar</li><li>• salt</li><li>• pepper</li></ul>

## What to do:

- Grate the cucumbers into a bowl and sprinkle a little salt over them.
- Meanwhile combine the yogurt, red wine vinegar and pepper.
- Now place the grated cucumber in doubled up paper towel and squeeze out some of the water.
- Combine with the mixture and distribute into smaller bowls for each table to serve with the pakora.