

# TZATZIKI SAUCE

Old Saybrook Schools - 2014

Grades: K-12

Yield: 50 portions

INGREDIENTS	50 SERVINGS <hr/> MEASURE	DIRECTIONS
Plain lowfat yogurt Granulated garlic Dill (dried or fresh) Cucumber (fine dice & strained)	2 cups 1 tsp 1 tsp 1 cup	<ol style="list-style-type: none"> <li>Sanitize work area with bleach &amp; water solution.</li> <li>Wash hands.</li> <li>Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>Mix all ingredients together in a bowl.</li> </ol>
<p><b>Serving Size:</b> 1 tablespoon in a 1 oz souffle cup</p> <p><b>NOTE:</b> This is a condiment and does not contribute to any of the components of the meal pattern but may contribute calories and sodium to nutrient content of the meal.</p>		<p><b>HACCP/Serving Instructions:</b></p> <ol style="list-style-type: none"> <li>Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower.</li> </ol>

*Recipe and Meal Contribution Review completed by Put Local on Your Tray.*

*SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.*

