## Tzatziki Sauce

Old Saybrook Schools - 2014

**Grades:** K-12

**Yield:** 50 portions

### INGREDIENTS

<table>
<thead>
<tr>
<th>MEASURE</th>
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<tbody>
<tr>
<td><strong>Plain lowfat yogurt</strong></td>
<td>2 cups</td>
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<tr>
<td><strong>Granulated garlic</strong></td>
<td>1 tsp</td>
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<td><strong>Dill (dried or fresh)</strong></td>
<td>1 tsp</td>
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<td><strong>Cucumber (fine dice &amp; strained)</strong></td>
<td>1 cup</td>
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### MEASURE

- 1 tablespoon

### DIRECTIONS

1. Sanitize work area with bleach & water solution.
2. Wash hands.
3. Put on food service gloves.

#### Cooking Methods:

1. Mix all ingredients together in a bowl.

#### Serving Size:

1 tablespoon in a 1 oz souffle cup

#### HACCP/Serving Instructions:

1. 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.

**NOTE:** 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.

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*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.*