

Cucumber Yogurt Dip

Makes about 2 cups

- 2 (8-ounce) containers plain yogurt
- 1 large cucumber, peeled
- 2 tablespoons **The Olive and The Grape's Athena Seasoned Olive Oil***
- 1 tablespoon white vinegar
- 2 teaspoons **The Olive and The Grape's Greek OR Turkish Seasoning***
- Salt and white pepper*

1. Line large plastic colander or sieve with large piece of double thickness cheesecloth or large coffee filter.
2. Place colander over deep bowl. Spoon yogurt into colander; cover with waxed paper.
3. Refrigerate until liquid no longer drains from yogurt, about 24 hours.
4. Remove yogurt; place in medium bowl. Discard liquid.
5. Cut cucumber into quarters; remove seeds. Finely chop cucumber; drain on paper towels.
6. Stir cucumber, olive oil, vinegar and seasoning into yogurt. Season to taste with salt and pepper.
7. Cover; refrigerate at least 1 hour before serving.

NOTE: To make this dip a little "spicy", **Aleppo Pepper** * may be added to taste (1/2 to 1 teaspoon is a good start) Aleppo Pepper (a crushed Turkish chili pepper with a heat index of 10,000 – very mild) has an ancho-like taste with a little more heat and tartness.

*These items are available from The Olive and The grape, Mentor, OH (Athena Seasoned Oil, Greek Seasoning, Turkish Seasoning, white pepper, and Aleppo Pepper)

This recipe was adapted from a recipe provided by Filippo Berio. Used with permission.