Ingredients:
- ½ a large cucumber, unpeeled
- 1 ½ cups plain full-fat Greek yogurt
- 2 large garlic cloves, finely minced
- 2 Tablespoons extra virgin olive oil
- 1 Tablespoon white vinegar
- ½ teaspoon salt
- 1 Tablespoon minced fresh dill

Directions:
1. Grate the cucumber and drain through a fine mesh sieve overnight in the fridge.
2. Combine the yogurt, garlic, oil, vinegar, and salt in a large bowl. Cover and refrigerate overnight.
3. Transfer the grated cucumber and fresh dill to the yogurt mixture and stir to combine. Serve chilled with pita bread for dipping.

Notes: Serves 6