

Vegan Tzatziki

Time: 4+ hours or Overnight

Ingredients

(1) 8 oz. container Kitehill sour cream alternative
½ grated English cucumber
2 cloves garlic crushed
Pinch cayenne pepper
Pinch of salt
1 Tbsp fresh squeezed lemon juice
1 Tbsp finely chopped fresh mint
2 Tbsp finely chopped fresh dill
1 Tbsp fresh Italian parsley finely chopped
(You can add more garlic, lemon juice, mint, dill, and parsley to your taste)

Instructions

Grate English cucumber, add pinch of salt and mix. Let stand 10-15 minutes. Place grated cucumber in sturdy paper towel or clean dish cloth and squeeze out as much liquid as possible. Add cucumber and sour cream to bowl. Add remaining ingredients and stir. Cover tightly and let sit at least 4 hours in the refrigerator or even better overnight. Goes with sandwiches, pita bread, veggies, etc.