



Mama P's Recipes

Organic Gourmet Seasonings



Mama's Tzatziki Sauce / Dip

Made with [Mama Patierno's Tzatziki Seasoning](#)

Enjoy [Mama's Greek Style Tzatziki Seasoning](#) directly on your seafood or gyro meat or to really kick it up a notch and use this dip/sauce with warm pita bread or pita chips and of course on your seafood and meat.

To watch this recipe video with Chef Federico [CLICK HERE](#)



Ingredients:

- [Mama Patierno's Organic Tzatziki Seasoning](#)
- 24 oz of Sour Cream or Plain Yogurt
HINT: Mama likes Sour Cream best.
- Olive Oil
- 2 Large Cucumbers
- OPTIONAL: 3-5 Large Garlic Cloves

How to make

- Peel and grate two cucumbers onto a paper plate (use fine teeth grate and don't worry about the seeds). Fold the paper plate over the sink to squeeze the water out
- Mix 24 oz of sour cream or yogurt with the grated cucumber
- Add 3 tablespoons, or more to taste, of [Mama Patierno's Tzatziki Seasoning](#) and mix
- Mix in 1 to 2 tablespoons of olive oil
- That's it, all ready to go (read optional steps to enhance further)

OPTIONAL INGREDIENTS AND STEPS:

Mama P's seasoning already has garlic powder in it however Mama likes to mix in 3 to 5 fresh MINCED garlic cloves to enhance the taste and aroma even more.