

## **Tzatziki (makes 3 qts)**

5 lbs cucumbers (about 6 ea), rough chopped

1 bunch scallions, chopped

3 oz mint, leaves only

2 oz garlic, chopped

1 jalapeno, chopped

1/4 cup salt

2 Tbsps white pepper, divided

1/2 cup fresh lemon juice

3 lbs labne, strained

1. Toss cucumbers with scallions, mint, garlic, jalapeño, salt and 1 Tbsp white pepper. Set aside 30 minutes.
2. Squeeze out excess moisture in cheesecloth. Reserve cheesecloth.
3. Mince cucumber mixture in food processor.
4. Return to cheesecloth and squeeze out excess moisture.
5. Combine with remaining pepper, lemon juice and labne in large bowl.
6. Taste and adjust seasoning. It could take an additional 1/4 cup salt.