

Tim Farmer's Country Kitchen

TZATZIKI SAUCE/LAMB MARINADE

Tzatziki Sauce

*1 cup Greek Yogurt
1 ½ teaspoon dill
3 cloves garlic, chopped
1/3 cucumber, chopped
Salt and pepper
1 tablespoon lemon juice*

Mix together all ingredients until combined and set in refrigerator for 1 hour.

Lamb Marinade

*1 tablespoon fresh dill
6-8 cloves garlic, chopped
6 tablespoons olive oil
4 tablespoons lemon juice
Salt and pepper
Fresh Rosemary, Oregano, Basil
Lamb*

Mix together all ingredients and pour over lamb in Ziploc bag. Set in refrigerator for 1 hour. Cook on grill until desired internal temperature and serve with Tzatziki sauce.



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