

CHRISTMAS RECIPES TO EAT WITH LEFTOVERS

COOLING CUCUMBER AND RADISH TZATZIKI ~ for Hot Types

2 cups / 460g plain yogurt
1 cucumber
6 red radishes
1 garlic clove
A tablespoon fresh mint, chopped or a teaspoon of dried mint
1 tablespoon fresh dill, chopped or a teaspoon of dried dill
1 teaspoon sea salt

Makes about 6 servings

Cut cucumber in half lengthwise, remove seeds, peel, and shred with a mandolin or grater – discarding the ends.
Chop radishes, fresh mint leaves, and fresh dill finely.
Peel and crush garlic clove.
Combine all the ingredients in a serving bowl and stir together well – it will keep in a sealed container in the fridge for 3 days.
Serve chilled with sautéed spinach and meat or fish

