

# Tzatziki Sauce

This recipe makes 1 tray for the Medium freeze dryer but enough sauce for 4 trays of gyro meat\*

[Live Life Simple's: Freeze Dried Gyros -- Chicken, Tofu, Tzatziki, Pita Bread](#)

## Ingredients:

5 cups plain Greek Yogurt (or Vegan yogurt)  
10 cloves Garlic  
2.5 tsp dried dill  
3 1/3 tbsp lemon juice  
1 english cucumber diced  
salt and pepper to taste



## Directions:

1. Mix all ingredients
2. Add mixture to trays lined with parchment or silicone evenly and add dividers in 40 portion configuration. 1 section is approximately 1 dollop
3. Pre-freeze
4. Freeze Dry
5. Store Appropriately (see Tips and Tricks for storage help)

**Cycle Time:** My cycle time was approximately 24 hours with no pre freeze

**Rehydration:** Slowly add cold water and stir to reach the desired texture. I like a thicker consistency for spread



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray