



TZATZIKI SAUCE

YIELD: 5 CUPS

INGREDIENTS:

1 LB	CUCUMBERS, PEELED AND DESEEDED
1 EA	GARLIC CLOVE, MINCED
3 TBSP	CHOPPED DILL (FRESH)
1.5 LB	SOUR CREAM
2 TSP	KOSHER SALT
2 TSP	BLACK PEPPER

METHOD:

- PUREE ALL INGREDIENTS IN FOOD PROCESSOR UNTIL SMOOTH

MINT PESTO

YIELD: 1.5 CUPS

INGREDIENTS:

4 OZ	MINT LEAVES
1/3 C	PINE NUTS
1/3 C	PARMESAN
2 EA	GARLIC CLOVES, MINCED
1 TSP	BLACK PEPPER
1/2 TSP	KOSHER SALT
3/4 C	OLIVE OIL

METHOD:

- PLACE ALL INGREDIENTS IN FOOD PROCESSOR EXCEPT FOR OLIVE OIL.
- TURN ON FOOD PROCESSOR AND DRIZZLE OLIVE OIL INTO THE OTHER INGREDIENTS UNTIL ALL OF THE OLIVE OIL IS INCORPORATED, LEAVING NO BIG CHUNKS IN THE PESTO