



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Cold Cucumber Salad with Yogurt

Cacık



2 cups yogurt
2 cucumbers
3 garlic cloves
3-4 stems of dill
1 + 1/2 tbsp olive oil
7 tbsp water
1 tsp salt

- # Whisk the yogurt with the water until get a smooth mixture.
- # Add the peeled and grated or finely sliced cucumbers into the yogurt.
- # Stir by a fork after adding the garlic slices and salt.
- # Fill the soup into small bowls, sprinkle finely sliced dill on the top and pour olive oil all over.

Note: Parsley is generally used while preparing this soup instead of dill, but preparing this soup with dill is worth a try.