



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

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## 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.