

Gyro Dip

Who doesn't love a gyro drenched in tzatziki sauce? I've created a simple, yet authentic tasting, Greek Gyro Dip using Dried Beef!



PREP TIME

1 hr 10 mins

TOTAL TIME

1 hr 10 mins



COURSE

appetizers, dips

CUISINE

American, Greek



SERVINGS

2 1/2 cups

INGREDIENTS

- 2 medium sized cucumbers
- kosher salt
- 2 cups plain Greek yogurt I used a 17.6 oz container
- 2 package of dried beef 3 oz. packages
- 2 cloves garlic minced
- 1 tablespoon finely chopped fresh dill
- 2 tablespoon lemon juice
- fresh pepper to taste
- sliced pitas flatbread or naan (for dipping)
- shredded lettuce, onions, tomatoes optional, to serve

INSTRUCTIONS

1. Peel, seed and dice cucumbers. (To seed cucumbers - cut in half lengthwise and use spoon to scoop out seeds)
2. Sprinkle a generous amount of salt over cucumbers and toss.
3. Let cucumbers drain for 1-2 hours in a colander over a bowl. Occasionally toss cucumbers around and press with a spatula or spoon to force out liquid. Before using, wrap cucumbers in paper towels and squeeze out any excess liquid.
4. In a bowl, combine cucumbers, Greek yogurt, dried beef, garlic, dill and lemon juice. Stir.

5. Add a crack or two of fresh pepper.
6. Dip can be served immediately, but is best after refrigerating for an hour or two to allow flavors to blend.
7. Serve with fresh pita slices, flatbread or naan. I also like serving chopped tomato, onions & shredded lettuce on the side.
8. Dip can be stored for a day or two in the fridge. If liquid starts to form (from those stubborn cucumbers), blot up with a paper towel & stir dip.



KEYWORD

gyro dip

Tried this recipe?

Let us know how it was!