

## Garlic Yogurt

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½ cup plain yogurt (not Greek)  
2 tbsp. finely chopped fresh mint  
2 tbsp. fresh lemon juice  
2 tbsp. olive oil  
1 tsp. honey  
1 garlic clove, minced  
Kosher salt and fresh ground pepper

## *Instructions:*

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Mix yogurt, mint, lemon juice, oil, honey and garlic in a small bowl and season with salt and pepper. Cover and chill.

To serve: Drizzle with olive oil and top with fresh mint.

Sauce for 1 batch of Zucchini fritters.

Source: bon appetite May 2015