# Tzatziki Sauce (version #1)

- 2 cups Greek strained yogurt
- 1/2 cucumber, seeded and chopped
- 1 garlic clove
- 2 1/2 teaspoons hot sauce (recommended: Frank’s Red Hot)
- 1 teaspoon lemon juice
- Salt and freshly ground black pepper

Special equipment: food processor Add the yogurt, cucumber, garlic, hot sauce, lemon juice and zest in a food processor and blend until smooth. Season with salt and pepper, and transfer to a bowl. Refrigerate at least 1 hour before serving.