

Purslane Tzatziki (Herb Yogurt Dip)

Ingredients

- 1 pound (1pint) plain yogurt
- 1 cucumber, unpeeled, seeded
- 1 cup purslane leaves (stems, flowers, and seeds are OK, as they are all edible, but the stems can be tough)
- 1 Tablespoon plus ½ teaspoon salt
- ½ cup sour cream
- 1 Tablespoon white wine vinegar
- 2 Tablespoons fresh lemon juice
- 1 Tablespoon olive oil
- 1 ½ teaspoons minced garlic
- 1 ½ teaspoons minced fresh dill
- ½ teaspoon freshly ground black pepper



Instructions

Place the yogurt in a cheesecloth or paper towel lined colander and allow the yogurt to drain over a bowl in the refrigerator.

Cut and seed the cucumber, then grate and toss with 1 Tablespoon of the salt. Place the cucumber/salt in another colander over a bowl and place in the refrigerator to drain.

Allow the yogurt and the cucumber to drain for 2 to 3 hours.

Finely chop or pulse the purslane in a food processor.

Transfer the drained yogurt to a large bowl. Pressing as much liquid as you can from the cucumber, add the cucumber to the yogurt.

Mix in the remaining ingredients.

Can be served immediately, but the longer it sits, the better the tastes blend.