





## Cucumber Yogurt Dill Salad

*If you like Greek tzatziki sauce, you are really going to love the flavors in this Cucumber Yogurt Dill Salad! It's really simple to make by tossing cucumbers with yogurt, salt, pepper and a bit of herbs.*



### Ingredients

- 4 large cucumbers halved and cut into thick slices
- 1/4 red onion finely sliced (optional)
- 1/4 cup dill leaves

### Dressing

- 3/4 cup Greek yogurt
- 2 Tablespoons extra virgin olive oil
- 1 small garlic clove minced
- 1 Tablespoon lemon juice fresh
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper

### Instructions

- Mix the dressing ingredients in a bowl and set aside for at least 20 minutes to allow the flavors to develop.
- Place cucumbers, onion, and dill in a bowl. Pour over dressing, toss well. Serve, garnished with extra dill and more cracked pepper if desired.

### Notes

- After mixing, leaving the flavors to develop for 20 minutes or so really makes a difference. It all comes together as the garlic flavor softens and melds into the yogurt.
- This is the sort of salad to serve alongside strongly flavored or heavily spiced food. The yogurt and cucumber pairing is soothing and cool, so it will bring a freshness to the meal.

*Adapted from [realhousemoms.com](http://realhousemoms.com)*

## Braised Collards with Tomatoes



### Ingredients

- 1/2 cup extra-virgin olive oil
- 1 large onion, thinly sliced
- 4 garlic cloves, minced
- 1 large jalapeño, seeded and sliced
- 2 pounds collards, inner ribs removed, leaves coarsely chopped
- Salt and freshly ground pepper
- 1 pint grape tomatoes, halved
- 3/4 cup water
- 2 tablespoons white wine vinegar

### Instructions

- In a large pot, heat the olive oil.
- Add the onion, garlic and jalapeño and cook over moderate heat until softened, about 6 minutes.
- Add the greens, season with salt and pepper and toss to wilt.
- Stir in the tomatoes, water and vinegar, cover and cook over low heat, stirring occasionally, until the greens are tender and the tomatoes are soft, 10 to 15 minutes.
- Transfer to a bowl and serve.

*Adapted from [foodandwine.com](http://foodandwine.com)*

### Did you know?

The Greeks and Romans grew collards in their gardens over 2000 years ago. Wha? Yep. And we thought us Southerners were the first to cultivate them.

The word "collard" is derived from the word "colewort" which literally means cabbage plant.

Did you know you can freeze collards? Wash thoroughly and cut off stems. Water blanch collards 3 minutes. Cool, drain and package, leaving 1/2-inch headspace. Seal and freeze.