



Beef Keftedes & Tzatziki Sauce

Keftedes Ingredients:

- 3 lbs Lick Creek ground beef
- 2 cloves garlic
- 1 onion, quartered
- 1 cup breadcrumbs
- 2 Tbs milk
- 6 Tbs oregano
- 1/2 bunch parsley chopped
- 2 eggs
- 1 tsp salt
- 1 tsp pepper
- 1/2 cup of all-purpose flour for dredging
- Vegetable oil for frying

Tzatziki Ingredients:

- 2 cups yogurt
- 1 cucumber unpeeled and seeded
- 1 lemon, juice only
- 2 cloves garlic, minced
- 1/4 cup olive oil
- 1 tsp salt
- 1 tsp dill
- Pinch freshly ground black pepper

Keftedes Instructions:

1. Moisten the breadcrumbs with the milk in a large bowl, and set aside.
2. Mince the garlic in a food processor, and then add the onion, parsley, oregano, salt, and pepper. Process until the onion is finely chopped.
3. Add the onion mixture to the bowl with the moist breadcrumbs, along with the beef and eggs. Mix with your hands until thoroughly blended.
4. Spread mixture onto flat surface and divide into 24 equal-size portions. Roll each into a ball and then flatten into oblong shape. Make flatter than you'd think as they rise when cooked.
5. Put some flour on a plate or in a bowl, dip each patty into flour and fry in skillet until well browned and cooked through. These can also be grilled but oil them well before putting them on the grill.

Tzatziki Instructions:

1. Place the yogurt in a cheesecloth or paper towel-lined sieve and set it over a bowl. Grate the cucumber and toss it with 1 tablespoon of kosher salt; place it in another sieve, and set it over another bowl. Place both bowls in the refrigerator for 3 to 4 hours so the yogurt and cucumber can drain.
2. Transfer the thickened yogurt to a large bowl. Rinse salt off and squeeze as much liquid from the cucumber as you can and add to the yogurt. Mix in the lemon juice, olive oil, garlic, dill, salt, and pepper. You can serve it immediately, but I prefer to allow the tzatziki to sit in the refrigerator for a few hours for the flavors to blend. Serve chilled or at room temperature.