

# Recipes by Chef Lily



## Gazpacho

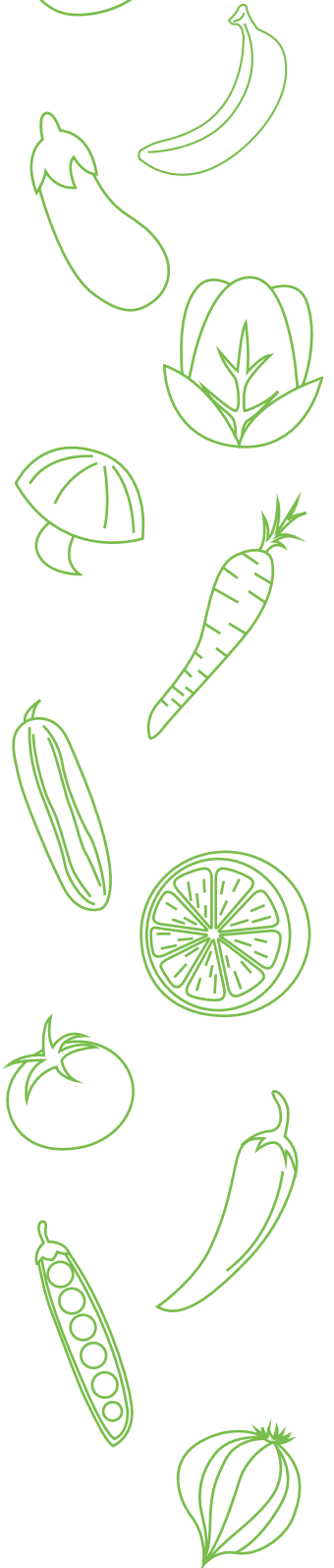
- ½ medium cucumber, peeled , halved seeded
- 1 red bell pepper, cored and seeded
- 2 tomatoes
- ½ small red onion
- 2 small garlic cloves, minced
- 1 ½ cups tomato juice
- 2 tablespoons white wine vinegar
- 2 tablespoons olive oil
- ¾ teaspoon salt
- ¼ teaspoon black pepper

*Roughly chop the cucumber, bell pepper, tomatoes, and red onion into 1-inch cubes.*

*Very carefully put each vegetable separately into a food processor fitted with a steel blade and pulse until it is coarsely chopped. Do not over process.*

*After each vegetable is processed, combine them in a large bowl and add the garlic, tomato juice, vinegar, olive oil, salt, and pepper.*

*Mix well and chill before serving for the flavors to develop.*



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## Zucchini Fritters

- 2 medium zucchini
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 3 tablespoons fresh dill, minced
- 3 tablespoons green onion, minced
- 2 teaspoons garlic, minced
- 4 ounces feta cheese, crumbled
- zest of 1 lemon
- 1 egg
- 3 tablespoons flour
- ¼ cup vegetable oil

*Grate the zucchini on the holes of a large grater onto a clean kitchen towel. Sprinkle with the salt and let rest while you prep the rest of the ingredients.*

*Wrap the zucchini in the towel and wring as much liquid out of it as possible, discarding the liquid. In a medium bowl stir together all of the ingredients except the oil, until combined.*

*Pre-heat a griddle to 350 degrees. Carefully add the oil.*

*Form the fritters by hand and pan fry them in the hot oil, cooking until golden brown on each side.*

## Tzatziki Sauce

- 1 cup plain whole milk Greek yogurt
- ½ medium cucumber, grated
- 1 tablespoon olive oil
- Juice and zest from ¼ of a lemon
- 2 tablespoons minced fresh dill
- 1 clove finely minced garlic
- salt and black pepper to taste

*Combine all the ingredients in a bowl and mix well to form a sauce. Season with salt and pepper to taste.*

