

[Your Name]
[Your Address]
[City, State, Zip Code]
[Email Address]
[Phone Number]
[Date]

[Recipient's Name]
[Recipient's Address]
[City, State, Zip Code]

Dear [Recipient's Name],

I hope this letter finds you well. I am writing to share a delightful recipe for tzatziki, a traditional Greek yogurt dip that is perfect for pairing with grilled meats or as a refreshing snack. Here's how to prepare it:

****Ingredients:****

- 1 cup Greek yogurt
- 1 cucumber, grated and excess water removed
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 tablespoon white vinegar or lemon juice
- Salt and pepper to taste
- Fresh dill or mint (optional)

****Instructions:****

1. In a bowl, combine the Greek yogurt and grated cucumber.
2. Add the minced garlic, olive oil, and vinegar (or lemon juice).
3. Mix well until all ingredients are combined.
4. Season with salt and pepper to taste.
5. If desired, stir in chopped fresh dill or mint for added flavor.
6. Refrigerate for at least 30 minutes before serving to enhance the flavors.

I hope you enjoy making this tzatziki! It's a simple yet delicious addition to any meal.

Best regards,

[Your Name]