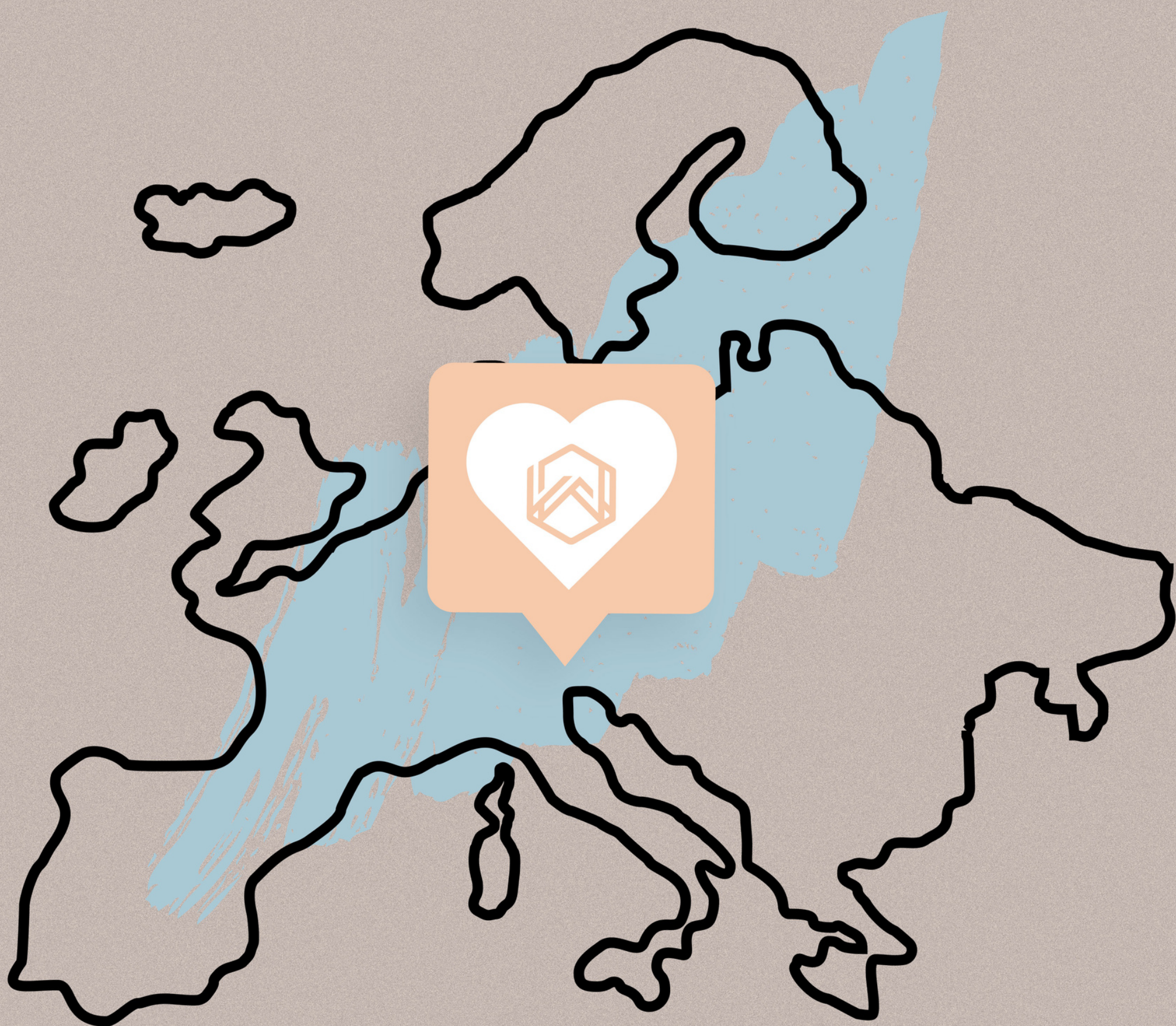


This week we want to be intentional about connecting with our Global Extended Family. Today, learn about Eastern Europe, eat a meal as they would, and join us in lifting them up in prayer.



Tzatziki Sauce

- 16oz plain yogurt
- 2 cucumbers - peeled, seeded and diced
- 2 tbs olive oil
- ½ lemon, juiced
- salt and pepper
- 1 tbs chopped fresh dill
- 3 cloves garlic

Instructions

- In a food processor or blender, combine yogurt, cucumber, olive oil, lemon juice, salt, pepper, dill and garlic.
- Process until well-combined.
- Transfer to a separate dish, cover and refrigerate for at least one hour for best flavor.