

# Tzatziki Sauce

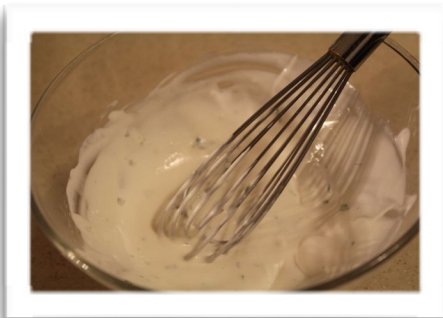
## Ingredients:

1/2 cup Tofutti (or your favorite brand) sour cream substitute  
1 Tablespoon water  
1/2 teaspoon lemon juice  
1 teaspoon minced fresh mint or cilantro  
1 clove garlic, minced

## Directions:

Mix the sour cream substitute with the water with a wire whisk to thin out. Add the remaining ingredients and whisk until smooth and uniform.

You may feel like thinning the sauce even more and may add water a teaspoon at a time until the desired consistency is reached.



About the recipe....

This is the stuff that makes a falafel pita worth dying for! Traditionally, you can add finely chopped English cucumbers right into the sauce if you'd like.