

Better than Onion Dip

If you want to use the yoghurt as a dip or potato topping, strain yoghurt as described in the previous recipe:

2 cups plain yoghurt strained to make about 1 to 1 ½ cups Greek yoghurt

½ t. onion powder

½ t. garlic powder

1 T. dried or fresh chives

Put the strained yoghurt in a bowl. Stir in powdered onion, powdered garlic and fresh or dried chives to taste. Above measurements are approximate. Change the quantities to your liking. The flavors develop if you let it sit for 15 minutes. If you want to add dried onion, the dip should sit for at least half an hour to give the onions time to reconstitute in the yoghurt.