



Weekly Feature: Greek Sausage

A marvelous sausage flavored with Kalamata olives and Feta cheese!

PorkITA's

**1 pkg Pork & Greens greek sausage
4 rounds of flat or pita bread
2 tomatoes, diced
1 small head of leaf lettuce
1 pkg feta cheese
Tzatziki sauce**

**Cook sausages on grill (preferred) or in skillet until well done. (grey throughout)
Place a sausage on a flat of pita, add lettuce, tomato, crumbled feta cheese, and
tzatziki sauce. Roll up pita and enjoy. If you can't find tzatziki sauce, you can make
your own:**

- **2 (8 ounce) containers plain yogurt**
- **2 cucumbers - peeled, seeded and diced**
- **2 tablespoons olive oil**
- **1/2 lemon, juiced**
- **salt and pepper to taste**
- **1 tablespoon chopped fresh dill**
- **3 cloves garlic, peeled**

Directions

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.

Serve with your favorite beverage, salsa, and sopapillas for dessert!