



## **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!**