



**Independent, locally owned and operated!**

www.lamorindaweekly.com 925-377-0977

Published September 24th, 2014

## Yogurt Raita

*By Susie Iventosch*

### INGREDIENTS

1 cup yogurt (I prefer sheep's milk but any Greek style will work)

1/4 teaspoon white pepper

1/2 teaspoon cumin powder

1 tablespoon fresh mint, finely chopped

1 scallion, thinly sliced (optional)

2 teaspoons lemon juice

Salt, to taste

Mint leaf, for garnish

### DIRECTIONS

Combine ingredients in a small bowl.

Add salt to taste, let sit in refrigerator for one hour or until ready to use.

Garnish with mint leaf and serve with pakora.

Makes about 1 cup raita.

Reach the reporter at: [suziven@gmail.com](mailto:suziven@gmail.com)

[back](#)

Copyright © Lamorinda Weekly, Moraga CA