

SHOP mix it up

Greek Yogurt, Three Ways

A chef, a restaurateur, and a dietitian share their favorite ways to dress up the ultimate blank canvas: a bowl of thick, tangy plain Greek yogurt. -C.H.

For Lunch:

DAVE BECKER

CHEF, JUNIPER At his lively Mediterranean restaurant, Juniper, Becker serves the classic Greek dip tzatziki alongside flatbread as a starter. At home, he uses it as a spread on sandwiches or as an on-the-fly salad dressing. 13 Central St., Wellesley, MA, 781-446-6950, juniperwellesiey.com.

TZATZIKI @ 0

Mix together 1 cup Greek yogurt, 1/4 cup chopped cucumber, 1 tablespoon lemon juice. 2 teaspoons chopped fresh mint, and 1/2 teaspoon minced garlic: season with salt and

pepper to taste.



For Breakfast:

HEIDI KERMAN

HANNAFORD DIETITIAN

In the fall, Kerman suggests whipping up a seasonal treat that, thanks to puréed pumpkin, sneaks in a serving of veggies. She prefers Greek yogurt to regular-"It's higher in protein, lower in sugar, and more filling," she says. Londonderry and Bedford, New Hampshire, stores

PUMPKIN SPICE ()

Stir together I cup Greek yogurt, 1/2 cup pumpkin purée, 1 tablespoon maple syrup, and 1/2 teaspoon pumpkin pie spice; top with 1/4 cup maple-pecan granola.

For a Snack:

KAMEL JAMAL OWNER, BEACON

BREAD COMPANY At Hudson Valley breakfast spot Beacon Bread, couple (and business partners) Kamel and Lena Jamal top house-made yogurt with berries and granola. Off the clock, however, one of their favorite yogurt snacks draws earthy flavor-and a vibrant swirl of color-from a familiar root vegetable. 193 Main St., Beacon, NY, 845-838-2867, beaconbread.com.

SALTED BEET @ 0

Top 1 cup Greek yogurt with 1/4 cup chopped roasted beets, a drizzle of extra-virgin olive oil. and a pinch of coarse sea salt.





