



Recipe Name: GREEK SALAD

Ingredients:

Serves: 6

6 tbsp	Olive oil
2 tbsp	Fresh lemon juice
1/2 tsp	Fresh chopped garlic
1 tsp.	Red wine vinegar
1/2 tsp.	Dried oregano or 1 tsp chopped fresh oregano (not ornamental oregano)
1/2 tsp	Dill weed or 1 tsp chopped fresh dill
	Salt & freshly ground black pepper
3	Large plum tomatoes, seeded, coarsely chopped (or other tomatoes, juiced a bit before seeding and chopping)
3/4	Cucumber, peeled, seeded, coarsely chopped
1/2	Red onion, peeled, chopped and soaked in a little vinegar or lemon juice
One	Bell pepper, seeded, coarsely chopped
1/2 cup	Pitted black olives (preferably brine-cured), coarsely chopped
a heaping half cup	Crumbled feta cheese

Steps to follow:

Whisk the olive oil, lemon juice, garlic, vinegar, oregano and dill weed together until blended. Season to taste with salt and freshly ground black pepper. (Can be prepared 3 hours ahead. Let stand at room temperature. Rewhisk before using.) Combine

the tomatoes, cucumber, onion, bell pepper, olives in a bowl. Toss with dressing.
Sprinkle cheese over and serve
Time: 15 minutes

CVHS Pot Luck July 2018; Variations: Joyce S. adapted from Simply Recipes.