

## *Greek Salad*



This traditional salad is always a favourite. We have included it in a menu with Sun Dried Tomato Bouillabaisse to add some ethnic flare. Another good salad choice for that menu would be Caesar salad. (We think our recipe is the best! You can find it in the *Salads* section.)

This Greek salad dressing is very simple to make. It can be stored in the refrigerator, and covered, for up to 1 week. Serves 4.

### *ingredients*

#### DRESSING

<b>1/2 Tsp</b>	<b>Balsamic Vinegar (Modena)</b>
<b>2 Tbsp</b>	Lemon Juice, freshly squeezed
<b>1</b>	small Garlic Clove, minced
<b>1 1/2 Tsp</b>	Dijon Mustard
<b>1/2 Cup</b>	<b>Roasted Garlic Olive Oil</b>
<b>Pinch</b>	Sugar, white
<b>To Taste</b>	Salt and Freshly Ground Pepper

#### SALAD

<b>1</b>	Head Lettuce, iceberg, torn or cut in 1" pieces
<b>1/2</b>	English Cucumber, cut in 1/2" cubes
<b>1/2</b>	Red Onion, thinly sliced and cut in semi circles
<b>4</b>	Plum Tomatoes, cut in 6 wedges each
<b>1/2 Cup</b>	Kalamata Olives
<b>8 oz</b>	Feta Cheese, cut in 1/2" pieces
<b>2 Tbsp</b>	Mint, fresh, chopped

### *instructions*

1. In a bowl, whisk together the Balsamic Vinegar, lemon juice, garlic, and Dijon mustard. Slowly drizzle in the Roasted Garlic Olive Oil, whisking constantly until thickened. Season with sugar, salt and pepper.
2. Place the salad ingredients in a large bowl. Toss 5 Tbsp of the dressing into the greens. Serve in a large salad bowl or portion the salad on dinner plates. Serve immediately.