

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

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

SALAD

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