



RECIPES

Greek Salad serves 4

- 6 Tbsp. extra virgin olive oil
- 2 Tbsp. fresh lemon juice
- ½ clove elephant garlic, crushed
- Pinch of Sucanat sugar
- 7 oz. Greek Feta, sheep or goat milk cheese
- ½ head of butter lettuce, or Arugala, shredded or sliced
- 4 Roma tomatoes, quartered
- 2 Persian cucumbers, peeled and sliced
- 12 black Greek olives
- 2 Tbsp. chopped fresh herbs; oregano, marjoram, cilantro, basil, or mint

Make the dressing by whisking together the oil, lemon, garlic, sugar, salt, and cayenne in a small bowl.

Cut the feta cheese into cubes or large crumbles. Put the lettuce, tomatoes, and cucumber in a salad bowl. Scatter over the cheese and toss gently. Just before serving, whisk dressing and pour over salad, tossing again. Garnish with olives and chopped herbs.