



Greek Salad

1 Peel the cucumber, divide lengthways, then slice thickly. Cut out and remove the stem of the tomatoes and cut their flesh into thick slices or larger chunks. 'Till now I couldn't find equally palatable beef tomatoes they used in Greece, that's why I went with the next best thing, egg tomatoes. Peel the red onion and cut in half lengthways, then slice. Lastly, dice the feta in bite- size cubes.

2 Nicely arrange the prepared veggies and cheese in a big bowl and decorate with Calamata olives. Best dressed right at the table with sea salt (be frugal, as the olives and feta are pretty salty), freshly ground black pepper, good olive oil and white wine vinegar (which isn't a must for me). On two occasions the salad we ordered in Greece was served sprinkled with dried oregano - an unnecessary addition if you ask me, at least if all of the ingredients are sun- kissed and darn tasty, but you decide.

3 Back home we enjoyed our memory salad with some sesame sprinkled flat bread from the Greek grocery shop around the corner and kept wondering, between which Greek islands *Sheria* ("our" sailing yacht) might be this very moment...



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Recipe source: own creation

Prep time: 10min.

Ingredients (snack or side dish for 2, amounts can be adapted to personal preferences):

- * 1 cucumber
- * 2 large egg tomatoes
- * 1 large red onion
- * 1 thumb- thick slice of feta (~ 200g)
- * 10 (or more) Calamata olives
- * optional: dried oregano
- * dress with sea salt, freshly ground black pepper, good olive oil and white wine vinegar
- * serve with white bread