

RV GODDESS: Greek Salad

Greek Salad is simple to make, with only a few ingredients - and because it uses no lettuce - Greek Salad is very RV-friendly. My Greek salad will serve four persons - add a baguette and a bottle of wine and dinner is served! Of course, having the freshest, ripest tomatoes is a must! If you can't find an English cucumber - use two regular cucumbers, peeled and seeded.

One English cucumber (do not peel)
4 large ripe tomatoes
1 green pepper
8 ounces feta cheese
¼ cup slivered red onion
1 cup (or to taste) Kalamata olives (rinsed)
1 teaspoon dried Oregano flakes

DRESSING:

Olive oil
Red Wine Vinegar

Make either one large Greek Salad, or four individual salads: Slice the cucumber and cut each round in half. Layer cucumber on bottom of serving plate. Lightly salt, if desired. Cut tomatoes to bite-sized pieces, layer over cucumber. Slice green pepper and lay decoratively over tomatoes. Cube (or crumble) feta cheese, spread over salad. Sprinkle red onion over the salad. Place a handful of olives in center of salad, sprinkle oregano to garnish. Serve cold with cruets of olive oil and red wine vinegar as dressing.

NOTE: Though vinegar is traditional, I never use vinegar on my Greek Salad - but prefer to drizzle a very good quality extra virgin olive oil over the top just before serving.

Serves 4.