

RV GODDESS: Saganaki

Judith, in her wisdom, seduced the enemy Syrian-Greek General with salty, fried cheese dishes - maybe saganaki? After consuming a vast quantity of wine to quench his thirst after the meal, he fell asleep - and Judith slit his throat! The General's demise enabled the Jews to reclaim their temple and the miracle of Hanukkah occurred.

1/2 lb Kasseri cheese

Flour for dredging

Olive oil for frying

Lemon wedges, chopped parsley, and Greek olives to accompany, if desired

Cut Kasseri cheese into wedges, each about 1/3 inch thick and 2 inches square - or similar shape Arrange on plate and place in freezer for about 15 minutes to chill. Place a small bowl of water and a small bowl of flour next to the stove. Heat a thin layer of olive oil in a heavy frying pan Dip each piece of cheese in water, dredge in flour and quickly fry in olive oil until brown - about one minute. Using tongs, gently loosen cheese from bottom of skillet and carefully turn to brown other side Place on serving tray. (DO NOT drain on paper towels - cheese will stick!) Serve immediately with olives and lemon wedges. Garnish with chopped parsley, if desired. Saganaki is lovely with fresh lemon juice squeezed over the top. In Greece, this appetizer is often brought to the table - flamed with Ouzo. Serves 4 as an appetizer.