

GREEK SALAD AND GARLIC TOAST

(serves 6)

INGREDIENTS AND QUANTITIES:

1 French loaf
1/2 cup margarine
2 tbsp. garlic powder
1 long English cucumber
5 Roma Tomatoes
1/2 red onion
1 cup feta cheese
1/2 cup black olives
3/4 cup olive oil
1/4 cup vinegar
2 tbsp. Crushed garlic
1 tsp of each: oregano, dry mustard, salt, sugar, pepper, lemon juice

EQUIPMENT & UTENSILS:

Cutting board
Serrated knife and paring knife
Large mixing bowl
2 Small mixing bowls
Dry and wet measures

PROCEDURE:

1. Preheat oven to broil (high)
2. Cut French loaf in half
3. Combine margarine and garlic powder and spread on French loaf
4. Coarsely chop and combine Long English, Roma tomato and Red Onion in a large bowl. Add black olives to this mixture
5. Drain and break up feta cheese and place in another small bowl
6. In another small bowl whisk together the olive oil, vinegar, garlic, oregano, dry mustard, sugar, salt and pepper
7. Place French loaf on top rack until golden
8. Pour dressing over salad and top with crumbled feta cheese
9. Slice French loaf and serve with the Greek salad. **ENJOY!**

