



Gremolata - Dana Style

INGREDIENTS

- 1/4 c chopped parsley
- 3 T chopped Moroccan or oil cured olives
- 1 T chopped fresh, mint
- 2 T chopped oven dried tomatoes
- 1/3 c crumbled feta
- 1/4 t red pepper flakes
- 3 T minced shallot
- 1 T lemon zest
- 3 T olive oil

INSTRUCTIONS

1. Grill or prepare the meat or veggie of your choice. I grilled white eggplants and onions.
2. Chop, prep all the above ingredients and combine together. You can make a true gremolata and not include the oil, or drizzle it over top the final dish.

Gremolata adds such a bright, summer fresh flavor to grilled anything. This would be banging on a grilled hamburger. Skip the ketchup, and pile on the gremolata!!

Also, another fringe benefit to using gremolata on vegetables is that you rake in all the fresh, brightness of a citrus without turning your green vegetables brown. Now that's amore!