



Marinated Feta

INGREDIENTS

7 oz. Feta cheese (sheep's milk cheese in brine. I prefer the French one, as it is creamier)
2 T Scallions, sliced thinly
1/2 c Cilantro leaves loosely packed, minced (3 T)
1/2 c Parsley leaves loosely packed, minced (3T)
1-2 Garlic cloves, crushed (1 t)
2 t Dry Oregano
1/8 t Red pepper flakes
Black pepper
1 t lemon zest
2 t lemon juice
2/3 c olive oil
a few twists of ground pepper

INSTRUCTIONS

1. Cut, chop, mince, crush according to ingredient list above.
2. Combine all the ingredients and whisk together.
3. Pour over the cheese and place it in an airtight container. (I prefer a glass container.)
4. Once the eggs are done, smash with a fork to the texture you desire and add all the remaining ingredients saving the mayo mixture for last.

*Note, that there is no salt in the ingredients. That is because the feta is salt brined so there is no need for any additional. However, the dressing amounts above make about twice what you need to marinate 7 oz of feta. I did that because it is so versatile that it can be used as a topping for fish, chicken or pork. Or you can freeze it into small ice cubes and then have for future use. Or better yet, you can simply double the about the feta, which is what I do, because 7 oz is definitely not enough for my crew. When you are ready to serve this up, remove it from the fridge at least 15 minutes prior so the oil comes back to room temp.