



When I visit Greece I eat a Greek salad at every opportunity. My favorite hotel in Athens is the Hotel Grande Bretagne, which has a rooftop restaurant with a stunning view of the Acropolis, and at night it is lit up in all its glory. The Greek salad they serve is one of the best I've ever had. The ingredients are simple, but the freshest possible, including Feta cheese from the Peloponnese Peninsula and fruity olive oil from Crete. During the summer months I make Greek salad at least once a week, using imported feta from my local market and cherry tomatoes from my garden. I may not have the view like I had in Athens, but I can close my eyes and visualize the glowing Acropolis while feasting on one of my favorite memories of Greece

### Greek Salad

*Serves 4*

2 cucumbers peeled, seeded and cut into 1" pieces  
1 pint of cherry tomatoes, quartered  
1/2 cup black olives, halved  
1/2 bell pepper, thinly sliced  
4 oz Greek feta, crumbled  
1 tablespoon capers  
1 tablespoon fresh chopped dill  
1/2 teaspoon kosher salt  
1/2 teaspoon black pepper  
1/4 cup olive oil

Combine cucumber, tomatoes, bell pepper and black olives in a medium bowl. Crumble feta onto the cucumber mixture and stir in the capers, dill, salt, and pepper. Drizzle with olive oil and serve.