

Greek Salad Recipe

Salad Ingredients:

- Lettuce, washed, dried & torn (Iceberg is traditional, but you can use Romaine)
- Red onion, sliced thinly
- Artichoke hearts, drained & cut into bite sized pieces
- Greek olives, pitted & cut in half
- Garbanzo beans, drained
- Feta cheese, crumbled

Salad Dressing:

- 2-3 garlic cloves, mashed or sliced or riced
- 1 t. Kosher or sea salt
- Freshly ground pepper
- Lemons, squeezed
- Olive oil

Mortar (smash) garlic with the salt & pepper. Add the lemon juice. I used 1 part lemon to 1 part oil. You will need 2-4 lemons, depending on the number of servings and juiciness of the lemons. Add 1 part extra virgin olive oil. Toss with salad.

Spinach Salad Recipe

Salad Ingredients:

- Spinach, washed & dried
- Red onion, sliced thinly
- Candied walnuts or pecans (i.e., nuts baked with brown sugar)

Salad Dressing:

- 1-2 garlic cloves, mashed or riced
- 1 t. Kosher or sea salt
- Freshly ground pepper
- 1 lemon, squeezed
- 1 t. Dijon mustard
- Balsamic vinegar
- Olive oil

Mortar (smash) garlic with the salt & pepper. Add the lemon juice, Dijon & Balsamic. I used 1 part acid to 1 part oil. Add 1 part extra virgin olive oil. Toss with salad.

Boule Recipe (makes 3 small loaves)

Dough Ingredients:

- 3 c. warm water
- 1 ½ T. or packages of active yeast
- 1 ½ T. Kosher salt
- 6 ½ c. Unbleached All-Purpose flour

Mix the yeast and salt into the warm water. Add the flour and mix until moistened (don't over mix or knead). It should be a wet mixture. Cover loosely and let rise 2 hours in a warm house. Put into the refrigerator for 2 hours or overnight; you need the dough cooled to form it.

Preheat the oven with the stone on the bottom to 450°. Put a broiler pan on the top shelf. Sprinkle ½ cup +/- of coarse corn meal on a flat, rimless baking sheet. Pull off 1/3 of the dough and mound onto the corn meal (use flour to keep it from sticking to your hands). Let rise uncovered until the oven is hot. Slide the dough onto the stone with a jerk. Pour 1 c. water into the broiler pan. Bake 30 minutes. Let cool 1 hour.