

SANTORINI SALAD

This simple but incredible appetizer is traditionally made with Greek cucumbers, Santorini tomatoes, island-grown capers, oregano, and Anthotyro cheese. You can substitute mizithra or feta for the cheese.

INGREDIENTS

- 1-2 thick cucumbers
- Cherry tomatoes, or any kind of thick roma style
- Fresh feta (also try Mizithra, Anthotyro, or even burrata)
- Capers
- Oregano (fresh or dried)
- Pepper



INSTRUCTIONS

- 1** Peel the cucumbers and slice lengthwise. Scoop the seeds out with a spoon. The cucumbers should resemble boats.
- 2** Pack the cucumbers boats with the cheese. Drain a teaspoon or so of the capers and pack them into the cheese.
- 3** Slice the tomatoes in half, if using cherry, or chop into chunks if using another type. Place these on the feta, arranged so they show the cheese.
- 4** Sprinkle the cucumbers liberally with pepper and oregano.

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