

GREEK SALAD

In my salad memory, this classic stands out as perhaps the first salad as a meal I ever sampled. It's an ideal lunch any time of year, but especially when the garden or markets offer us their finest fresh oregano, ripe tomatoes, and crisp cucumbers. Serve this with toasted Homemade Pita Bread (page 268) or Tortilla Chips (page 263).

4 SERVINGS

- 1 tablespoon freshly squeezed lemon juice
- 1/2 teaspoon fine sea salt
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons fresh oregano leaves, minced
- 10 small heirloom tomatoes, quartered lengthwise
- 1 European or hothouse cucumber (1 pound), halved lengthwise and cut into half-moons
- 20 best-quality French Brine-Cured Black Olives (page 302)
- 8 ounces Greek feta cheese, cubed (2 cups)

In a large, shallow bowl, combine the lemon juice and sea salt and whisk to blend. Add the olive oil and 1 tablespoon of the oregano, and whisk to blend. Add the tomatoes, cucumber, and olives, and toss to blend. Scatter with the feta and the remaining 2 tablespoons oregano. Serve on large dinner plates.

WINE SUGGESTION: Try this with a dry and appetizing Loire Valley white, a 100% Sauvignon Blanc Menetou-Salon from the vineyards of Philippe Gilbert.