



WINERY & VINEYARDS™

*Unorthodox Greek Salad*

*To Accompany Alma Rosa 2009 Pinot Noir-Vin Gris El Jabali Vineyard Sta. Rita Hills*

*By Chris Burroughs, Tasting Room Manager*

For Dressing:

1 clove garlic, minced fine

3 Tblsp fresh lemon juice

½ cup good olive oil

¾ tsp oregano

½ tsp salt

freshly ground black pepper to taste

Whisk all ingredients together. Adjust seasoning as needed.

For Salad:

3 nice tomatoes, cut into 1-inch chunks

2 regular cucumbers, seeded, cut into 1-inch chunks

½ purple onion, sliced into ½-inch crescents, then halved (soak onion pieces in water, drain before assembling)

1 red or yellow bell pepper, cut into dice

¾ cup kalamata olives, pitted, cut in half

½ head romaine lettuce, torn into chunks

¾ lb feta cheese, crumbled

Up to this point we have the traditional Greek salad... To go for the “unorthodox,” add any or all of the following:

Big handful (or more) watermelon, cut into 1-inch chunks

Big handful (or more) cooked garbanzos (or cannellini beans)

Big handful of good hard-style julienned salami (or other cured dry sausage)

Torn-up fresh basil or mint leaves (or both)

Swap the Feta for some other type of cheese (be adventurous if you like)

To really go over the top, add grilled or sautéed shrimp.

Toss all salad ingredients with dressing and serve with additional black pepper. Enjoy with Pinot Noir-Vine Gris.

Six entrée servings.