

Greek Salad

(Γρεεκ Σαλαδ)

Yield: 16
Oven: None

Ingredients	Amount	Procedure	When
Cream Cheese	8 oz	Chilled	
Sharp White Cheddar	10 oz	Cut into 1/4" slices	
Pimiento olives	1/2 c		
Kalamata olives	1/2 c	Pitted	
Artichoke hearts	1 c	Marinated	
Balsamic vinegar	1/4 c		
Olive oil	1/4 c		
Parsley	1 Tbls	Minced	
Basil	1 tbls	Minced	
Garlic cloves	2	Minced	

Cut cream cheese lengthwise in half. Cut each half into 1/4" slices. On serving plate arrange cheeses upright in a ring, alternating cheddar and cream cheeses. Arrange olives and artichokes in center. In small bowl whisk vinegar, oil, parsley, basil and garlic until well blended. Drizzle over cheeses and olives. Refrigerate covered at least 8 hours or overnight. Serve with toasted French baguette or crackers.