

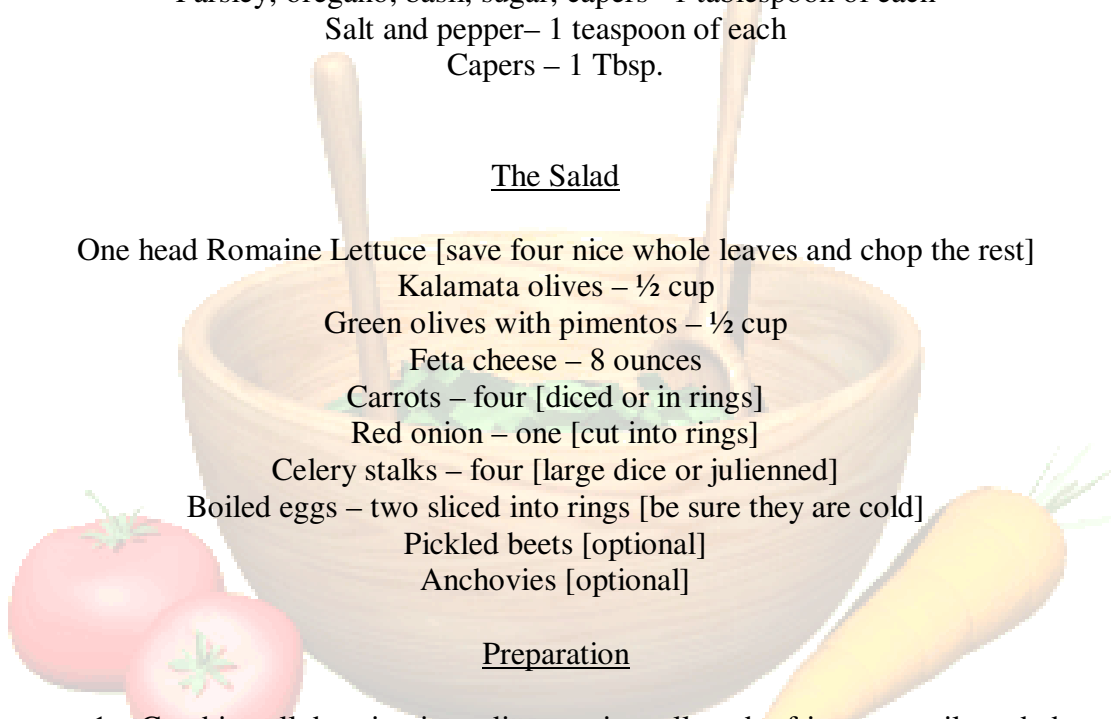
Uncle Docky's Greek Salad

Υνχλε Δοχκψ σ Γρεεκ Σαλαδ

The Dressing

Olive oil – ¾ cup
Vinegar – ¼ cup
Balsamic vinegar – 1/8 cup
Parsley, oregano, basil, sugar, capers– 1 tablespoon of each
Salt and pepper– 1 teaspoon of each
Capers – 1 Tbsp.

The Salad



One head Romaine Lettuce [save four nice whole leaves and chop the rest]
Kalamata olives – ½ cup
Green olives with pimentos – ½ cup
Feta cheese – 8 ounces
Carrots – four [diced or in rings]
Red onion – one [cut into rings]
Celery stalks – four [large dice or julienned]
Boiled eggs – two sliced into rings [be sure they are cold]
Pickled beets [optional]
Anchovies [optional]

Preparation

1. Combine all dressing ingredients, mix well, and refrigerate until needed.
2. Wash lettuce and spin dry in salad spinner. Place whole leaves on platter [let the pretty edges show] and cover with remaining chopped Romaine.
3. Garnish with the olives, feta, carrots, celery eggs, pickled beets, anchovies and top with the onion rings. Be creative – there is no right or wrong way to do this – you can arrange the veggies and create a beautiful piece of edible art. Cover with plastic wrap and refrigerate for an hour before you serve.
4. Drizzle all of the dressing over the salad and serve [I like to dress the salad 15 minutes early and let it soak into the lettuce].

Serving

1. Serve on chilled salad plates.
2. Have plenty of good French bread, pita or Focaccia bread available to sop up the delicious dressing [great bread at Lowe's or at Golden Harvest in Wilmington]. Or see my cheesy tortilla bread below.