



## Greek Salad & Garlic Bread

### EQUIPMENT

Cutting board  
Serrated knife and paring knife  
Large mixing bowl  
2 Small mixing bowls  
Dry and wet measures  
Large spoon  
Serving spoon  
Baking sheet  
Cooling rack

### INGREDIENTS – GARLIC BREAD

- ½ loaf of French bread
- 60 ml margarine (1/4 cup)
- 10 ml garlic powder (2tsp)

### SALAD INGREDIENTS

- 1 long English cucumber
- 1 colored pepper
- 4 Roma Tomatoes
- 1/4 red onion
- 100 ml feta cheese (1/3 cup)
- 125 ml black olives (1/2 cup)

### DRESSING INGREDIENTS

- 100 ml olive oil (1/3 cup)
- 50 ml vinegar (1/4 cup)
- 15 ml crushed garlic (1Tbsp)
- 2 ml of each: oregano, dry mustard, salt, sugar, pepper, lemon juice (1/2tsp)

### METHOD – Garlic Bread

- Preheat oven to broil (high)
- Cut French loaf in half
- Combine margarine and garlic powder and spread on French loaf
- Place French loaf on middle rack until golden – about 3-4 minutes. Watch closely!

### METHOD – Salad Ingredients

- Coarsely chop and combine Long English, Roma tomato, Pepper and Red Onion in a large bowl.
- Add olives to this mixture
- Drain and break up feta cheese and add to the bowl

### METHOD – Dressing

- In another small bowl whisk together the olive oil, vinegar, garlic, oregano, dry mustard, sugar, salt and pepper
- Pour dressing over salad and serve with warm garlic bread