

Creamy Feta-Red Wine Vinegar Dressing

Author: David Liebovitz, but adapted from Joy of Cooking

*Carolyn T's
Main Cookbook*

Servings: 6



Description:

1. Mash the feta with the vinegar and herbs with a fork until fairly smooth.
2. Mix in the olive oil and water, until smooth. Because feta cheese can vary in moisture, add more oil, vinegar, or water, if desired.
3. Season with pepper and salt, to taste. Storage: This dressing will keep for four days in the refrigerator.

4 ounces feta cheese (115g)

2 tablespoons red wine vinegar

1 teaspoon fresh thyme, or oregano; if using dry, use half the amount

2 tablespoons olive oil, good, flavorful type

5 tablespoons water

salt and freshly-ground black pepper [be cautious with the salt, depending on the type of feta]

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 90 Calories; 9g Fat (83.5% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 17mg Cholesterol; 211mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat; 0 Other Carbohydrates.

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