



October 2019

Keftedes with Tzatziki (Serves 6)

Wine Pairing: 2018 San Giovanni Pasini, *Il Chiaretto* Valtenise Chiaretto, Lombardy, Italy

Ingredients:

- 2 slices white bread, 1-inch thick
- 1/4 to 1/2 cup milk, to moisten
- 1/2 seedless cucumber
- Kosher salt
- 3 tablespoons EVOO
- 1 1/2 pounds ground lamb or beef
- Freshly ground pepper
- 1/4 cup finely chopped fresh mint
- 3 tablespoons grated red onion
- 1 tablespoon finely chopped fresh oregano
- 2 pinches cinnamon
- 3 cloves garlic, grated or pasted
- 1 large egg
- Zest and juice of 1 lemon
- 4 pocket-less pitas or flat breads, cut into wedges
- 1 1/2 cups Greek yogurt
- 1/4 cup fresh dill
- 1 teaspoon ground cumin



Directions:

1. Preheat the oven to 450 degrees F. Place a cooling rack over 2 baking sheets for roasting the meatballs and toasting the pita.
2. Soak the bread in the milk. Peel the cucumber and grate into a strainer. Salt it and let it drain for 20 minutes.
3. Pour the EVOO into a bowl, then add the meat and sprinkle with salt and pepper. Squeeze out the bread and crumble between your fingers as you add it to the meat. Add the mint, onions, oregano, cinnamon, 2 of the garlic cloves, egg and 1/2 of the lemon juice, and mix to combine.
4. Using a small ice cream scoop, form the meat mixture into about 24 balls and place on the baking sheet. Roast to golden brown, 15 to 18 minutes. Remove the meatballs from the oven and place the broiler on high. Char the pita under the broiler, 30 seconds to 1 minute on each side.
5. Press the cucumber in the strainer to get out the excess water and add to a food processor. Then add the yogurt, dill, remaining 1 clove garlic, zest and remaining juice of the lemon. Season the sauce with cumin and salt and process until smooth.
6. Serve the meatballs with the sauce and pitas.

Recipe From: <https://www.foodnetwork.com/recipes/rachael-ray/greek-meatballs-and-tzatziki-recipe-2122374>; Image From: <https://www.munatycooking.com/greek-meatballs/>



October 2019

Grilled Haloumi with Olive Tapenade (Serves 8)

Wine Pairing: 2018 Château Cavalier, Marfiance, Côtes de Provence, France

Ingredients:

- 2 pounds Haloumi cheese
- 1/4 cup pimenton dulce or smoked paprika
- 1/2 cup olive tapenade (recipe below)
- 1/4 cup chopped parsley

Tapenade Ingredients:

- 2 large cloves garlic minced
- 1 cup Kalamata or Greek olives pitted
- 4 teaspoons capers drained
- 1 whole pickled piquillo pepper seeds removed
- 2 packed tablespoons fresh parsley leaves
- 2 tablespoons lemon juice
- 2 tablespoons extra virgin olive oil use the good stuff!
- 1/4 teaspoon freshly ground black pepper



Directions:

Make the Grilled Haloumi

1. Slice across the face of the cheese, cutting the Haloumi into wide, flat slabs 1/2-inch thick. Lightly dust both sides of each slice with a few pinches of smoked paprika, rubbing the piquant spice into the surface of the cheese.
2. Preheat your grill and brush the grate with oil. Once the grill is hot, set each slice of cheese onto the grate. Allow each slice to grill for about one minute, or just until the edges begin to get melty. Gently flip the cheese over with the tongs, grilling the other side of the slices. Cook for one more minute, then remove the slices from the grill and set on a plate.
3. Top each slice with a small spoonful of tapenade and garnish with chopped parsley. Serve immediately, while hot.

Make the Olive Tapenade

1. Add all ingredients to a small food processor and pulse until the tapenade is finely chopped. Pop open the lid of the processor and taste. Does it need more acid? Add another teaspoon of lemon juice. Does it need more heat? Layer in a few more turns of the pepper grinder. Does it need a bit more fresh "green" notes? Add another tablespoon of parsley leaves. Pulse again and store in an airtight container in the refrigerator for up to a week.

Image (with edits) and Recipe From: <https://fearlessfresh.com/grilled-haloumi-cheese-with-olive-tapenade/>