

Whipped

FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Grilled Feta Cheese

To grill feta, just drizzle some high quality olive oil over a 1-inch slice of feta cheese and sprinkle liberally with Greek oregano and a few fresh, diced tomatoes. Fold the sides of the foil in and roll them down to create a closed packet. Carefully place the packet on the corner of the grill for 15 minutes or until all contents are warm and cheese is soft. I like to serve the cheese alongside grilled bread. Brush olive oil on both sides on sliced bread and grill on each side until crunchy. Spread heaping spoonfuls of the cheese mixture onto the grilled bread. This is delicious alongside kabobs, grilled pork or chicken.