



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

DAKOS - A GREEK BREAD SALAD

Serves 2

4 rusks, broken into bite-size pieces
1 pint of sweet grape tomatoes, halved
½ red onion, sliced thin
1 tablespoon capers, drained
¼ cup extra virgin olive oil
2 tablespoons red wine vinegar
Sea salt and freshly ground black pepper
3 ounces feta or a soft chevre, crumbled

THE STEPS:

- Toss the grape tomatoes, sliced red onion, capers, extra virgin olive oil and red wine vinegar together in a medium size bowl.
- Season with salt and pepper.
- Allow the mixture to sit for ½ hour.
- Divide the broken rusks between to serving dishes.
- Ladled the marinated salad on top of the bread.
- Divide the feta or chevre between the salads.
- Allow the salads to sit for 10 minutes, to allow the bread to soften slightly.
- Enjoy

THE LOVE: I prefer my rusks to be crunchy when I eat this salad. If you like your bread a bit softer, let it sit longer before serving.