



ROASTED RED PEPPER SALAD WITH FETA & HERBS

(Piperies Florinis)

This is a classic on the meze tables of Salonika in Northern Greece.

- 1 16-ounce jar Krinos Roasted Red Peppers
- 3 tablespoons Krinos Extra Virgin Olive Oil
- 2 tablespoons Krinos Red Wine Vinegar
- 1-2 garlic cloves, peeled and minced
- 1 teaspoon Krinos Oregano or Thyme
- 3 tablespoons crumbled Krinos Feta

Drain and rinse the peppers very well under cold water. Let them stand in a colander for a few minutes to drain off any excess water.

Cut the peppers in half lengthwise and place them neatly on a platter. In a small bowl, whisk together the olive oil and vinegar and pour the dressing over the peppers. Sprinkle the garlic and oregano over the peppers and let them marinate, covered and at room temperature, for 1 hour. Just before serving, sprinkle feta on top and serve.

Yield: 6 servings