



Shrimp Santorini

8 ounces orzo (rice-shaped pasta)
4 tablespoons olive oil
2 tablespoons of butter
1 cup crumbled feta cheese
1/4 cup freshly grated Parmesan cheese
2 tablespoons plus 1/4 cup chopped fresh basil
1 pound uncooked medium shrimp, peeled, deveined

2-3 garlic cloves, chopped
1 14 1/2-ounce can crushed tomatoes
1/2 cup dry white wine
2 teaspoons dried oregano
1/2 teaspoon dried crushed red pepper

Preheat the oven to 350°F. Brush 11x7-inch glass baking dish with oil. Cook orzo according to package directions. Drain well and return orzo to the same pot. Add 2 tablespoons olive oil, 1/4 cup feta cheese, Parmesan cheese, and 2 tablespoons basil; stir to blend. Arrange orzo mixture in prepared dish.

Heat 2 tablespoons of oil plus 2 tablespoons of butter in a large skillet over medium-high heat. Add shrimp garlic, red crushed pepper, and oregano and sauté until pink, about 3-4 minutes. Using a slotted spoon remove shrimp and place atop orzo. Add wine to the pan. Using a wooden spoon scrape, stir and deglaze pan. Cook wine for about 2 minutes. Add tomatoes and remaining 1/4 cup basil. Simmer uncovered stirring occasionally, for about 10 minutes. Season sauce to taste with salt and pepper; spoon over shrimp and orzo. Using a rubber spatula fold mixture gently together. Bake until heated through, about 15 minutes. Sprinkle with remaining 3/4 cup feta cheese and serve.

Feta Stuffed Keftedes

1 medium yellow onion, grated
3 garlic cloves, minced
Greek Extra Virgin Olive Oil
1 slice, day old bread, cubed and soaked in milk (you can use pita bread, if you like)
1 lb lean ground beef
½ lb ground lamb
1 large egg 1 egg yolk, divided
¼ cup chopped fresh mint leaves
1 teasp. dried oregano, preferably Greek oregano
1 teaspoon organic ground cumin
½ teaspoon ground cinnamon
Salt and pepper
3 lemons, zested and juiced

In a large skillet, heat 2 tablespoon olive oil over medium heat. Add onions and garlic and cook until golden and translucent, stirring regularly. Transfer the onions and garlic mixture to a large mixing bowl to cool. Set the skillet aside for later.

Wring the excess milk out of the soaked bread. Add the bread to the mixing bowl.

To the mixing bowl add the ground beef and lamb, egg, egg yolk, fresh mint, spices, salt and pepper, and 1 tablespoon lemon zest. Mix by hand until mixture is fully incorporated.

Form the meat mixture into balls or oval as I did for the class and I stuffed a small square of Feta inside each) Set them on a large tray for now.

In the large skillet you used earlier, add ¼ cup olive oil. Heat over medium-high. Turn heat to medium and add the meatballs to cook (do this in batches if you need to.) Cook meatballs for 10 minutes or so, turning occasionally, until fully cooked and well-crusting on all sides.

With a slotted spoon, remove meatballs from skillet onto paper towels to drain any excess fat. You can also brown on both sides and finish in a 350 degree oven for 10 minutes

Baklava

1 package of 16 oz (1lb) filo
1 cup almonds
1 cup walnuts
2 tablespoons of cinnamon
4-5 biscuits i.e (Nilla wafers) optional
pinch of kosher salt
2 sticks of butter or 1 pound
2 cups of white sugar
1 cup of water
Juice of 1/2 lemon and some rind
2 tablespoons of honey

Pre-heat oven to 350 degrees. Butter a 9x13 inch baking dish. Using a food processor chop nuts, cinnamon, biscuits, and a pinch of salt creating your filling :) Melt butter in bowl.

Lay out your filo (have a damp cloth handy in case you need to leave your station so that the filo does not dry out) Using a clean working station, layer your filo on top of each other brushing with butter in between layers. Layer 4 filo sheets and then spread about 1/4 cup of mixture all over the filo layer leaving a small edge lightly covered. Proceed to tightly roll filo from bottom to top (creating a long roll) and place in a baking pan. Repeat. Once all your rolls are panned, brush generously with butter. Using a sharp knife cut small rolls diagonally. Place in oven and bake for about 35-40 minutes. While baking, make the syrup. Boil sugar and water until sugar is melted. Add lemon juice, rind and honey simmer for about 5 minutes. You do not want the sauce to get too thick. Remove from heat and let cool. When fully baked and the syrup is cool to room temperature, pour over baklava. Let stand and cool for about 15 minutes. Serve in cupcake papers.

Chicken Souvlaki Skewers

Serves 4 to 6

4-6 boneless, skinless chicken breasts

Marinade:
1/2 cup olive oil
1/2 cup fresh squeezed lemon juice
1 tablespoon red wine vinegar
1 tablespoon finely minced garlic
1 tablespoon dried oregano
2 tablespoon honey
Salt and pepper

Trim fat and tendons from the chicken breasts, then cut each breast into about 6 crosswise strips. Put the chicken strips into a large Ziploc bag or plastic container with a tight-fitting lid.

Combine olive oil, lemon juice, vinegar, garlic, oregano, and honey and stir together with a whisk and add to chicken. Marinate in the refrigerator for 6 to 8 hours. Or even overnight!

Remove the chicken from the refrigerator and let it come to room temperature. Then thread chicken strips onto the skewer onto skewers. I put six pieces on each skewer, and folded over each piece of chicken so it wouldn't spin around on the skewers. Spray grill with non-stick spray or mist with olive oil, then preheat grill to medium high.

Cook for about 12- 15. Turning so that each side is brown and firm to the touch. Plate and serve with roasted potatoes and side of tzatziki

Tzatziki (Cucumber Yogurt dip)

Yields 4-6

2 cups strained Greek yogurt
1 English cucumber peeled and seeded
2 tablespoons olive oil (divided in half)
2 garlic cloves finely chopped
2 tablespoons chopped fresh dill
1 tablespoon fresh lemon juice
pepper to taste

1/4 tsp of salt folded into the dip just before serving garnish with Kalamata olives (optional) looks nice though :)

Strain yogurt in cheesecloth over a bowl in the refrigerator for 2-3 hours.

Chop cucumber.....you can either hand chop, pulse in food processor or even grate. I usually hand chop to prevent making the cucumber too watery. You can squeeze out excess water using cheese cloth.

Gently fold all ingredients into yogurt dip. Add one tablespoon of oil to the yogurt and garnish with the remainder. Salt just before serving. You also can garnish with Kalamata olives.