



FRIED CHEESE

(Saganaki)

Pan-fried cheese with a spritz of lemon has to be eaten hot, right from the frying pan onto the table.

1 pound Krinos Kefalograviera, Kasseri, or Graviera cheese

Flour for dredging

1/2 cup Krinos Extra Virgin Olive Oil

1-2 lemons, cut into wedges

Cut the cheese into strips about 2 inches wide and 1/2-inch thick. Run the strips under the tap and dredge lightly with flour.

Heat olive oil in a heavy skillet and pan-fry the cheese, turning once, until golden brown on both sides. Remove, drain on paper towels and serve immediately, accompanied by the lemon wedges.

Yield: 6-8 servings