

GREEK SLAW

(Lahanosalata)

Cabbage is the winter choice for salad. This is a not-so-traditional rendition of an otherwise classic dish.

- 1 small green cabbage (about 1 1/2 pounds), finely shredded
- 1 bunch dill, finely chopped
- 1 garlic clove, peeled and minced
- 3 tablespoons Krinos Extra Virgin Olive Oil
- 1 tablespoon Krinos Red Wine Vinegar
- 1 tablespoon Dijon mustard
- 1/3 cup plain yogurt

Salt, to taste

Combine the cabbage, dill and garlic in a serving bowl.

In a small jar, shake the olive oil, vinegar, mustard, and yogurt together and pour over the salad just before serving. Season with salt and toss.

Yield: 4 servings