



SPICY WHIPPED FETA AND PEPPER SPREAD

(Tirosalata)

Whipped feta spreads are standard fare on the meze tables of Northern Greece, as well as in Athens. Feta becomes pungent and peppery as you mash it. This is an excellent spread for bread and crackers, but it can also be turned into an impressive buffet dish piped or spooned decoratively into prebaked Athens fillo cups.

1 Krinos Roasted Red Pepper, rinsed, drained, and chopped
2 Krinos Pepperoncini, seeded and chopped
2 small dried red chili peppers, seeded and chopped
1/2 pound Krinos Feta, crumbled
3 tablespoons Krinos Extra Virgin Olive Oil
Juice of 1/2-1 lemon
2 teaspoons Krinos Oregano
Freshly ground black pepper to taste
Fresh mint or parsley for garnish

Place the roasted and chili peppers and pepperoncini in the bowl of a food processor fitted with a metal blade and pulse on and off until completely pureed.

Add the crumbled feta and olive oil, and continue pulsing until everything is combined and creamy. Taste and adjust seasoning with lemon juice, oregano, and pepper, pulsing to puree completely. Chill, covered, and serve in a bowl garnished with an olive or with fresh mint or parsley.

Yield: About 1 cup