

Greek Salad Skewers

Yield: 24 skewers

Recipe: Greg Strahm, *The Silver Chef*

These are basically a deconstructed Greek salad on a skewer and are easy to prepare, tasty, and perfect as a passed hors d'oeuvres for your next party. The radish slice replaces the red onion slices in a traditional Greek salad.



4 miniature or 2 english cucumbers, cut into 1/8" slices
2 (8-ounce) bricks feta cheese, cut into 1" cubes
32 grape tomatoes, whole
32 greek olives, pitted

8 large red radishes, sliced in 1/8" pieces
2 red bell peppers, cut into 24 1" squares
24 wooden cocktail skewers
greek dressing, bottled or homemade

- 1) Cut the feta into 1" cubes and place in a bowl.
- 2) Slice cucumber and radishes into 1/8" slices and add to bowl.
- 3) Cut red bell pepper into 1" squares and add to bowl. Add tomatoes and olives.
- 4) Stir in enough dressing to coat all ingredients. Gently toss and allow to marinate for 10-15 minutes.
- 5) Place tomato on skewer, followed by a cucumber slice, then a radish slice, then an olive, followed by a piece of red bell pepper, then another piece of cucumber, and finish with a cube of Feta. Place on a tray and serve.