

Greek Potato Salad

- 2 pounds potatoes, cut bite-sized, simmered in salted water for 10 minutes until just tender
- 1 c sun-dried tomatoes, roughly chopped
- 1 c Israeli cucumber, sliced
- 1/2 coloured bell pepper, diced
- 1/2 c red onion, sliced
- 1 c feta, crumbled
- 1/2 c pitted black olives

Lemony Dressing

- 1/4 c olive oil
- 1/4 c water
- 2 1/2 T lemon juice
- 1 large garlic clove, pressed
- 1 T oregano, freshly chopped, or 1 teaspoon, dried oregano leaves
- 1 t kosher salt
- 1/2 t freshly ground black pepper

In a large bowl, mix dressing ingredients. Add potatoes, sun-dried tomatoes, cucumber and bell pepper and toss with the dressing. Garnish with onion, feta and olives, tossing once more just before serving. Serve warm or cold. Serves 8.

Char-Broil Great Book of Grilling

Jittery Cook