

## **Feta Walnut Dip**

- 1 c chopped walnuts
- a handful of fresh parsley
- 1 c crumbled feta cheese
- 1/2 c water or milk - or a little less
- 1 small clove garlic
- a little olive oil (optional)
- a few fresh sprigs or a pinch of dried oregano (optional)

Quickly blend the walnuts, garlic and parsley in a blender or food processor. Add the feta and water. Blend until smooth. Refrigerate covered. Garnish with a little drizzle of olive oil and oregano. Use as a raw vegetable dip or a spread on bread or crackers. Stuff **Feta Walnut Dip** into celery or hollowed out cucumbers. Makes about 1<sup>3</sup>/<sub>4</sub> cups. Serves 6.

**Jittery Cook - recipe 2 recipe**