

## *Enjoy This Recipe Courtesy of Chef Les Kincaid*

### Greek Salad

1/2 head romaine lettuce, (about 3 cups) torn into bite sized pieces  
1 ripe tomato cut into 8ths  
1 yellow bell pepper cut into thin rings  
1/4 red onion, finely sliced  
1/4 cup finely chopped celery  
1/2 cup crumbled chilled feta cheese  
6 Kalamata olives, pitted and cut into slivers  
1 tablespoon drained rinsed capers  
Chopped fresh oregano  
Kosher salt and freshly ground black pepper  
1/4 cup mustard vinaigrette, (recipe follows)

Combine all of the ingredients, except for vinaigrette. Toss the salad with the vinaigrette at last moment.

Yield: 2 servings

### Mustard Vinaigrette

12 cups white vinegar  
1 tablespoon honey  
1 tablespoon Dijon mustard  
2 tablespoons black pepper  
2 teaspoons salt  
2 cloves garlic minced  
1 cup Canola oil  
Hot sauce to taste

In a small bowl, whisk together the vinegar, honey, mustard, pepper, salt, garlic, oil and hot sauce until thoroughly combined. Chill until serving.