

Creamy Feta-Red Wine Vinegar Dressing

by David Lebovitz

Makes 3/4 cup (200ml)

Inspired by the *Joy of Cooking*

Feta is now protected and must be from Greece, and is made from sheep or goat's milk. I pluck my feta out of the watery bins in Arab markets in France, and sometimes buy the real-deal or I choose a milder, similarly-crumbly, salted cheese, depending on what strikes my fancy at the moment. Other varieties, which can no longer be called **feta**, are made elsewhere and you can use what's available.

I've made this dressing with dried oregano, too. If using dried, use half the amount called for. Be generous with the dressing when tossing the salad. I leave it chunky, because I like the texture (and it's one less thing to wash), but it can also be pureed in a blender or food processor.

4 ounces (115g) feta cheese
2 tablespoons red wine vinegar
1 teaspoon finely-chopped fresh thyme or oregano
2 tablespoons flavorful olive oil
5 tablespoons water
salt and freshly-ground black pepper

1. Mash the feta with the vinegar and herbs with a fork until fairly smooth.
2. Mix in the olive oil and water, until smooth. Because feta cheese can vary in moisture, add more oil, vinegar, or water, if desired.
3. Season with pepper and salt, to taste.

Storage: This dressing will keep for four days in the refrigerator.