

main courses

chicken souvlaki with pita bread

Submitted by Michelle Kay

Making everything from scratch makes a difference with this dish. The pita bread is so soft and fresh and really easy to make, so very much worth the extra work.

PITA BREAD

- 1 c. water**
- 1 Tbsp. yeast**
- 1 1/2 tsp. salt**
- 2 tsp. sugar**
- 2 Tbsp. olive oil**
- 3 c. flour**

Combine all ingredients in a bowl except for the flour and then gradually knead in flour until you have a smooth, not sticky, dough. Shape into 6-8 circles, let rise 1 hour. Roll out disks and let them rest for 15 minutes. Preheat oven to 500° F, heat cookie sheet for 5 minutes. Cook 2 at a time on lowest rack. Bake 5 minutes, flip, cook 2 more minutes. Cool on wire rack.

TZATZIKI

- 1 container (175 ml) extra thick balkan-style plain yogurt**
- 1/2 English cucumber, grated**
- 1/2 tsp. each dill, salt, lemon juice, hot sauce**
- 1 clove garlic, minced**
- 1/2 green onion, minced**

Put cucumber in a colander and sprinkle with salt. Leave for 1/2 an hour. Squeeze cucumber until it is as dry as you can get it. Combine with remaining ingredients.

CHICKEN SOUVLAKI

- 4 large sliced chicken breasts**
- 1/4 c. white wine**
- 1/4 c. olive oil**
- 1 tsp. paprika**
- 1/2 tsp. each oregano, parsley, pepper**
- 1 garlic clove, minced**
- 2 Tbsp. onion, minced**

Combine chicken with all other ingredients. Thread chicken on skewers after it marinates 2-4 hours. Barbecue skewers on medium-low heat until cooked through. Serve on warm pita with tzatziki, lettuce, tomato and onion.

To save time, barbecue the chicken breast whole. They stay juicier and are easily sliced before serving.

janet's hot cheese sandwiches

Submitted by Janet Marshall

This is a great lunch dish with fries and a salad. Note that you have to make it ahead of time and let stand before baking.

- 8 slices bread, buttered**
- 4 slices cheese**
- 3 eggs**
- 1 c. milk**
- salt and pepper**

Line baking dish with 4 slices bread. Top each with slice of cheese. Top with last 4 bread slices.

Beat eggs and add milk. Season and pour over bread.

Let stand in fridge 3 hours or so. Bake 1 hour in 325° F oven.

