



## It's Greek to Me!

Garlic, dill, oregano, lemon zest and basil

**Uses:** This blend works well on seafood, chicken, potatoes, in dips and on vegetables.

**Chicken:** Rinse and Pat dry chicken. For whole chicken lift skin and rub blend over breast and legs. Place 1/2 lemon cut in to quarters in cavity of chicken. Coat skin with a lightly layer of olive oil and roast at 350 until chicken juices run clear. For chicken pieces or boneless skinless breast/thighs coat with blend and lightly cover with olive oil and roast, grill, fry or bake.

**Fish:** Rinse and pat dry fish. Coat fish with a light layer of oil and gently rub spice blend into the fish. Do not allow rub to rest on the fish any longer that thirty minutes before cooking. Grill, fry or bake. Serve with rice and your favorite vegetable.

**Shrimp Kabob:** Peel and de-vain shrimp, rinse well under cold water and pat dry. Place three to four shrimp on a bamboo skewer. Melt enough butter to lightly coat shrimp. Gently rub spice mix onto the butter coated shrimp and grill until shrimp turns pink. This takes between two to five minutes. Serve with rice pilaf and grilled vegetables.

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**Tzatziki Sauce:** A famous Greek Sauce used for dipping. Combined 1 cup plain yogurt, 1/2 cucumber peeled and grated, 1/4 cup crumbled feta cheese and one to two teaspoons of "It's Greek To Me!", mix all ingredients and place in refrigerator for one hour to marinate. Add more spice blend for more flavor. This mixture can also be used as a marinade for chicken, beef or lamb. Make sure to make extra to set aside and use as a dip for the marinated meat. To marinate prepare meat to your liking and place in airtight container with Tzatziki sauce. Toss meat to coat and place in the refrigerator for four to twelve hours, overnight is best, remove meat from marinade and grill to desired temperature. Serve with reserved Tzatziki sauce Greek potatoes and roasted or grilled zucchini.

### Greek Potatoes:

8 large potatoes, peeled and quartered lengthwise, choose a red or Yukon Gold potato as they are fluffier and more tender when cooked.

- 1/3 cup olive oil or Garlic Infused Olive Oil
- 3 cloves of garlic, peeled, crushed and chopped
- 1 can crushed tomatoes
- 1 tsp. smoked paprika
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1/2 tsp. dried oregano, Mediterranean
- 1 1/2 cups water

Pre-heated oven to 425°F

Place your potatoes in a large bowl and add olive oil and next 6 ingredients. Use tongs to toss and coat potatoes. Add potatoes to a two inch or deeper casserole dish and pour water in to just cover the potatoes. Place in oven and bake for 45 minutes or until potatoes are fork tender and all the water is absorbed. You should still have a little tomato sauce remaining.

es are fork tender.