

# Authentic Greek Recipes

## Greek Rosemary Olives

Serves 6 | Prep. time 5 minutes

### Ingredients

- 1½ cups mixed olives like Kalamata, black, or green
- 4 sundried tomatoes, finely chopped
- 1 stem rosemary, stem removed and finely chopped
- ¼ teaspoon oregano
- 1 tablespoon olive oil

### Directions

1. Squeeze the olives to remove excess liquid.
2. In a bowl, combine them with the oil, tomatoes, oregano, and rosemary.
3. Serve fresh or refrigerate.

## Classic Greek Salad

Serves 4 | Prep. time 10 minutes

### Ingredients

- 4 large tomatoes, diced
- 1 medium cucumber, cut into ½-inch rounds
- 1 small red onion, thinly sliced
- 6 ounces feta cheese, cut into thin slices
- 20 Kalamata olives
- ¾ cup extra-virgin olive oil
- 3 teaspoons dried Greek oregano
- 1 teaspoon sea salt
- 1 teaspoon ground black pepper

### Directions

1. In a salad bowl, combine the tomatoes and cucumbers and toss to combine.
2. Divide the mixture among 4 serving bowls. Top each with some onion and a slice of feta.
3. Top with the olives and drizzle the olive oil on top.
4. In another bowl, mix the oregano, salt, and pepper. Sprinkle on top of the salads and serve.

# Lamb Souvlaki

Serves 4 | Prep. time 15–30 min. plus 10 min. resting time | Cooking time 12–14 min.

## **Ingredients**

- 1 ½ pounds lamb steak from leg or shoulder, fat trimmed, cubed
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 4-6 (6-inch) pitas, halved to make pockets
- Tzatziki sauce for serving

## For the marinade

- ¼ cup olive oil
- 2 cloves garlic, minced
- 1 lemon, juiced
- ½ red onion, chopped
- ½ teaspoon dry Greek oregano
- ½ teaspoon dry thyme
- ¼ teaspoon paprika

## For the salad

- ½ pound romaine lettuce, chopped
- ¼ cup mint leaves
- ½ cup pitted Kalamata olives, halved lengthwise
- 1 cup cherry or grape tomatoes, halved
- ½ English cucumber, peeled, halved lengthwise, and cut in ¼-inch slices
- 2 tablespoons lemon juice
- ¼ cup olive oil

## Tzatziki sauce

- 1 cucumber
- 2 cloves garlic, minced
- ¼ cup extra virgin olive oil
- 2 ¼ cups strained Greek yogurt
- Juice of 1 lemon
- 2–3 tablespoons chopped fresh mint
- Salt and ground black pepper to taste

## **Directions**

1. To make the sauce, peel the cucumber and discard the seeds. Grate it finely, and place it in a colander. Season with black pepper and salt. Set it aside for 10 minutes, and then press to squeeze out excess liquid. Combine the cucumber, garlic, and olive oil in a mixing bowl. Mix in the yogurt, lemon juice, and mint. Taste, and season with salt and pepper to your liking. Serve with pita bread or any souvlaki recipe.
2. To prepare the marinade, add the olive oil, garlic, lemon juice, onion, oregano, thyme, and paprika to a bowl. Mix well to combine. You can also use a resealable plastic bag. Add the cubed lamb, cover and let marinade in the refrigerator for at least 4 hours or overnight.
3. When ready to cook, preheat the barbecue grill to medium-high heat.
4. Season the lamb with salt and pepper to taste. Using metal or pre-soaked wooden skewers, thread the lamb cubes onto the skewers.
5. Grill for 5-7 minutes on each side, until the meat is cooked to your desired doneness. Let the meat rest for 10 minutes before serving.
6. In a mixing bowl, combine the salad ingredients and season with salt and black pepper.
7. Warm the pita bread over the grill to warm and fill them with the prepared salad and lamb or serve separately and each one can make their own sandwiches.
8. Serve with some Tzatziki sauce.

# Beef Keftedes

Serves 3–4 | Prep. time 10–15 minutes | Cooking time 20 minutes

## Ingredients

- 1 pound ground beef
- ½ cup breadcrumbs
- 2 cloves garlic, grated
- 1 small onion, grated
- ½ cup mint leaves, chopped
- 1 egg
- 1 tablespoon red wine vinegar
- 1 teaspoon ground Greek oregano
- 1 teaspoon kosher salt
- 1 teaspoon ground pepper

## Directions

1. Preheat the broiler and line a baking sheet with parchment paper.
2. In a mixing bowl, combine the ground beef, breadcrumbs, garlic, onion, mint, egg, vinegar, oregano, salt, and pepper.
3. Form medium-sized meatballs and arrange them on the baking sheet.
4. Broil for 20 minutes, turning halfway until browned.
5. Serve warm with tzatziki sauce, salad, and grilled pita bread.

# Baked Chicken with Rosemary and Lemon

Serves 4-6 | Prep. time 15 minutes | Cooking time 1 hour

## Ingredients

- 1 whole chicken (5 pounds), washed and drained
- Salt and pepper
- Juice of 2 lemons

## For basting

- 2 tablespoons olive oil
- ½ cup butter, softened
- 2 large sprigs fresh rosemary, diced finely
- 4 cloves garlic, minced
- Zest of 4 lemons

## For stuffing

- 1 lemon, sliced
- 1 small onion, quartered
- 1 sprig rosemary

## Directions

1. Preheat the oven to 425°F.
2. In a bowl, mix the basting ingredients together.
3. Wipe the chicken dry and rub it with salt and pepper; season the cavity as well.
4. Stuff the cavity of the chicken with the sliced lemon, onion, and rosemary.
5. Brush the chicken with the basting mixture.
6. Place the chicken on a baking sheet or tray, and bake for 45 minutes.
7. Remove from the oven and baste again with remaining basting mixture.
8. Put back into oven and bake until golden brown (about 15 minutes). Cover with foil to prevent burning, if needed.
9. Cool for 15 minutes before serving.

# Baked Lemon Potatoes

Serves: 2-4 | Prep. time 5 minutes | Cooking time 45-50 minutes

## Ingredients

- 1 pound potatoes, cleaned, peeled, and cut into chunks
- 3 tablespoons extra-virgin olive oil
- 2 cloves garlic, minced
- 1 tablespoon Greek oregano
- 2 tablespoons yellow mustard
- Juice of 1 lemon
- ¼ cup chicken or vegetable broth

## Directions

1. Preheat the oven to 350°F.
2. In a bowl, combine the olive oil, garlic, oregano, mustard, and lemon juice.
3. Add the potatoes and toss well to coat. Transfer the potatoes to a baking dish.
4. Very carefully, add the broth. Do not pour over the potatoes as this will wash off the seasonings.
5. Bake the potatoes for 20-25 minutes and then stir. The potatoes should start to soften by this point.
6. Continue baking for another 20-25 minutes or until potatoes are cooked through.
7. Serve with beefteki and tzatziki.

# Baklava

Serves 8–10 | Prep. time 30–40 minutes | Cooking time 60 minutes

## Ingredients

- 1 pound filo pastry, at room temperature
- 1 cup butter, softened
- ¾ cup sugar, divided
- 1 teaspoon ground cinnamon
- 2 cups walnuts, chopped
- ½ cup cold water
- ¼ cup lemon juice
- ¼ cup honey

## Directions

1. Preheat the oven to 325°F, and grease an 11x17 baking dish with some olive oil.
2. Layer half of the filo sheets in the greased dish, brushing each sheet with butter as you go.
3. In a bowl, combine ¼ cup of the sugar with the cinnamon, and mix in the walnuts.
4. Top the arranged sheets with the walnut mixture.
5. Top with the remaining filo after brushing each of them with more butter.
6. Using a very sharp knife, cut diagonally into squares or diamonds, cutting through all the layers.
7. Bake until golden and crisp, 55–60 minutes.
8. Place a medium saucepan over medium-high heat. Add the remaining sugar, together with the water, lemon juice, and honey. Cook, stirring, until the sugar dissolves.
9. Pour the syrup over the hot baklava. Allow it to cool down, and serve.

\*\*\*These recipes and more are found in Sarah Spencer's *A Taste of Greece: Greek Cooking Made Easy with Authentic Greek Recipes*. To get your own copy, click on the cover below or click [here](#).

