



Saganaki (Pan-seared Greek Cheese)

Serves 4

Saganaki is a classic Greek appetizer of pan-seared cheese. We've enjoyed this dish at restaurants where it is served aflame, but decided to keep it simple and serve it with a wedge of fresh lemon instead; a little less dramatic, but still full of great flavors and textures. The trick to this recipe is finding the right cheese -- one that keeps its shape and integrity as it warms. We recommend using *Halloumi*, *Graviera*, or *Kefalograviera* for this dish!

Ingredients:

1/4 cup water
1/2 cup flour
8 oz Greek grilling cheese: (Halloumi, Graviera, or Kefalograviera)
1 tablespoon olive oil
1 small lemon, cut into wedges

Directions:

1. Cut the cheese into 1/4" slices, then into triangles, if you like.
2. Add water to a bowl. Put the flour in a separate bowl.
3. Dip the cheese first in the water, then lightly coat with a dredging in flour.
4. Pan fry in a skillet with olive oil that is hot, but not yet smoking. Cook until browned, bubbly, and slightly melted on each side.
5. Serve immediately with a wedge of fresh lemon.