

NORMAN'S GREEK SALAD

Dressing:

- ¼ cup fresh lemon juice (@2 lemons)
- ¾ cup olive oil
- 2 tsp. dried oregano
- 4 cloves of fresh garlic, minced
- 1 tsp. fresh-ground black pepper
- 1 tsp. salt

Salad:

- 1 cup pitted Kalamata olives
- @ 3 cucumbers, peeled and de-seeded and chopped
- 2 cups grape tomatoes, ½' d
- 1 red onion, large diced
- 1 lb. crumbled feta cheese
- 1 green pepper, large diced (I don't use, Nancy doesn't like peppers)
- 1 red pepper, large diced (I don't use, Nancy doesn't like peppers)

Mix all dressing ingredients together with a whisk.

Mix other all ingredients and add dressing.

Chill 6-8 hours. Serve and enjoy 😊!

Norman (Norman Gambill) was the head of the Visual Art's Department at SDSU for @ 25 years and a dear, dear friend. He died in July of 2016.

For a "meal", add gyros or shrimp to taste.