

TASTE

FALL/WINTER 2017

California Lima Greek Salad

Chef Evan Kleiman

In this recipe, think of the feta as salt. Add it to taste and to offset the sweetness of late summer tomato, the crispness of cucumber and the sharpness of red onion. The choice to add the sour of red wine vinegar or lemon juice is yours and will depend on what else you're having. Sometimes the smoothness of this salad dressed only with olive oil, seasoning and the tomato juices is welcome.

- 1 cup dry limas* or 2 15-oz. cans of butter beans**
- ½ cup red onion, thinly sliced**
- 2 Persian cucumbers, peeled, cut in half and cut into half-inch pieces**
- 1 basket cherry tomatoes of choice, cut in half vertically**
- Salt to taste**
- 4 oz. feta or goat cheese**
- 1 tablespoon Mediterranean oregano**
- Extra virgin olive oil for drizzling**
- 3 tablespoons red wine vinegar or lemon juice (to taste)**

*1 cup of dry limas will yield about 3 cups of cooked beans

To cook dry limas put in pot and cover with water by 2 inches. Bring to a boil then cover and turn off heat. Let soak in the hot water for an hour. Then drain beans in a colander and rinse gently. Rinse out cooking pot and put the beans back in. Again cover with cool water by 2 inches. Bring to a gentle simmer and let cook until tender, approximately 1 hour if using "fresh" dry beans but no more than 1½ hrs. Taste after an hour. You want creamy beans that still hold their shape and do not break. If the water level starts to reach the level of the beans add more cold water and bring back to a simmer. When beans are done store with cooking liquid until ready to use. They freeze well and can stay in the refrigerator for up to a week.

To prepare the salad, start by soaking the sliced red onion in ice water while you prepare the rest of the ingredients.

Put the cucumber and tomatoes in a bowl. Add a minimal amount of salt (remember the salty cheese) and toss together. Add the chilled and drained red onion and toss again.

Lay half the cucumber, tomato, onion mixture on a medium serving platter or flat bowl. Add the lima beans and a bit of the feta or goat cheese crumbled on top. Sprinkle with oregano and drizzle with olive oil. Repeat with the remaining vegetable mixture. Gently lift some of the limas up with two spoons to mix, being careful not to break the beans. Add additional oregano, olive oil and vinegar or lemon juice to taste and check for seasoning. Serves 6.