

Dinner & A Book Recipes

Episode #1610 – Bitter Lemon

Culinary Travels – Marhsall King

Receipe for Saganaki

INGREDIENTS

- 1 lb Fontina, cut into slices
- 2 tablespoons olive oil (more if needed)
- 1/4 cup all-purpose flour
- 1/2 cup brandy or 1/2 cup ouzo
- 2 fresh lemons, cut into wedges

DIRECTIONS

1. Slice the cheese into 1/2" thick pieces
2. Place brandy into a zip-lock baggie and add cheese portions, seal and let marinate for 2 hours).
3. Heat oil in a cast iron skillet over a med/high heat. Remove cheese portions from marinade, reserving marinade for later use.
4. Dredge cheese thru the flour, shaking off excess.
5. Fry the cheese slices approx 2 minutes, flip with spatula and fry an additional 1-2 minutes. Remove from heat when nicely seared on each side and gooey.
6. Now here is where you need to heed a caution -- Carefully carry the cast iron skillet to the dinner table. Pour 1 ounce of the brandy marinade over the top of the fried cheese, and immediately set ablaze with a lighter. (Be sure to yell "Opa". Immediately squeeze a lemon slice over the top to douse the flames.