

DINNER & BOOK

*Saturdays @ 10:30am with repeats
every Monday @ 6:00pm*

I LIKE YOU by Amy Sedaris

A GREEK MENU

Toula's Greek Salad
Egg and Lemon soup
Greek Beans
Yogurt Spa-Ghetti

Toula's Greek Salad

On a plate arrange green leaves of Romaine on the dish.
Chop One-half Red Onion in slices
Chop 2-3 tomatoes depending on the number of people
Chop 1 cucumber
Arrange on a mound on the plate
Sprinkle with lemon juice and a light touch of oil. Sprinkle with a dash of salt and pepper. Sprinkle with crumbled feta cheese.

Egg and Lemon Soup

Boil a chicken with an onion and some chopped celery and salt and pepper.
When chicken is done, move it to another area. Use about 6 cups of the chicken stock. Discard the celery and onion. Bring stock to a boil and add about 1/3 cup of orzo. Stir until stock returns to a slow boil and cover and cook for 20 minutes until the rice is tender.

Beat 4 whole eggs until fluffy. You can use a blender. Gradually, add the juice of 2 lemons. You can use a whisk instead of a blender. Remove the broth from the burner. When it is cooled, take 2 cups of the broth and add it to the egg and lemon mixture, still beating. Gradually add that mixture to the orzo and broth mixture, stirring vigorously. Add some white pepper and salt. Keep stirring until it looks frothy.

You have to serve this soup immediately so the eggs don't curdle. Serve this soup with hot bread and the chicken you set aside. Drizzle a little olive oil, oregano and lemon on the chicken and serve.

Greek Beans

1/1/2 pound of green beans
3 T. olive oil
1 bunch green onions, chopped
1 small onion, chopped
2 carrots, peeled and chopped
2 crushed or minced garlic cloves

Oregano, basil, chopped
1 28-ounce can of crushed tomatoes
½ 6-ounce can of tomato paste
1 cube of chicken bouillon
Salt and pepper

Wash beans. Sauté onions, garlic, and carrots in oil and bouillon. Add can of crushed tomatoes, oregano, basil and beans. Add ½ cup of water. Cook covered on low heat for 45 minutes. Add tomato paste. Cook for another 15 minutes. Add salt and pepper to taste.

Yogurt Spa-ghetti

5 large Vidalia onions, coarsely chopped to about the size of a postage stamp.
6 tablespoons olive oil
1 pound spaghetti
2 cups Greek yogurt
1 cup coarsely grated sharp cheese
½ cup roasted pine nuts
1 cup chopped parsley

Sauté the onions in oil on medium to low heat for about a half hour, until onions are brown. Leave them in the pan. Boil spaghetti in salted water. Drain pasta, saving a half cup of pasta water. Mix yogurt and pasta water in a bowl. Add half the cheese, onions and roasted pine nuts. Toss all ingredients. Top with remaining cheese and parsley.

To enjoy an Amy Sedaris dining experience, it's important to develop a theme and follow through with the theme in your invitation, door decoration, table decoration, music and any activities for the party. Developing a theme is foremost in Amy's plan. Should it be a Siesta Fiesta, a Halloween dinner in the dark, or a lumberjack lunch?