



HOME COOKING

with Cathy

Hello there. I hope everyone is having a wonderful summer. I chose 2 seasonal recipes to share this month. I picked ingredients that are readily available in our gardens or local markets. I hope you enjoy them!

by **Cathy Abernethy**

CLARINGTON PROMOTER
CONTRIBUTOR

Greek Village Salad

Ingredients:

- 3 medium tomatoes, cut into wedges
- 1 large green pepper, cored and sliced into rounds
- 1 cucumber peeled and sliced into rounds
- 1 small red onion, thinly sliced
- 1 cup Kalamata olives
- ½ pound feta cheese crumbled or sliced
- Salt and pepper to taste
- 1/3 cup good quality olive oil
- 2 tbsp. red wine vinegar
- 2 tsps. dried oregano



Preparation:

- Place the tomatoes wedges in a serving bowl.
- Add the peppers, cucumbers, onions and olives.
- Sprinkle with salt and pepper.
- Whisk the red wine vinegar into the olive oil and add oregano.
- Pour the olive oil and vinegar mixture over the vegetables.
- Crumble the feta cheese over the top of salad.
- Lightly toss and serve at room temperature so flavours can be enhanced.
- Serves 4-6.

Peach Crumble

Ingredients:

- 6 cups sliced peeled ripe peaches
- ¼ cup packed brown sugar
- 3 Tbsp. all-purpose flour
- 1 tsp. lemon juice
- ½ tsp. grated lemon zest
- ½ tsp. ground cinnamon



Topping:

- 1 cup all-purpose flour
- 1 cup sugar
- 1 tsp. baking powder
- ¼ tsp. salt
- ¼ tsp. ground nutmeg
- 1 egg, lightly beaten
- ½ cup butter, melted and cooled

Preparation:

- Preheat oven to 375F. Place peaches in a buttered shallow 9x11 inch baking dish. In a small bowl, combine the brown sugar, flour, lemon juice, lemon zest and cinnamon. Sprinkle over the peaches.
- Combine the flour, sugar, baking powder, salt, and nutmeg. Stir in egg until the mixture resembles coarse crumbs. Sprinkle over the peaches. Pour the butter evenly over the topping.
- Bake for 35-40 minutes.
- Serve with ice cream if desired.
- Serves 10-12.