



HOW TO MAKE SAGANAKI ("GREEK FLAMING CHEESE")

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INGREDIENTS:

KEPHALOTERI CHEESE (GREEK GOAT CHEESE)
(available at Greek Specialty Stores)
FLOUR
LEMON
BUTTER
EXTRA VIRGIN OLIVE OIL
METAXA BRANDY

RECIPE:

1. DREDGE A THIN SLICE (~1/2 INCH) OF CHEESE IN FLOUR.
2. MELT 1 TBS BUTTER AND SOME OLIVE OIL IN A SAUTE PAN.
3. PLACE CHEESE INTO HOT BUTTER & OIL MIXTURE IN PAN AND GENTLY SAUTE WHILE SHAKING PAN SLOWLY.
4. WHEN CHEESE STARTS TO SOFTEN AND BROWN, FLIP TO OTHER SIDE.
5. POUR METAXA BRANDY (ABOUT 1 OZ) OVER CHEESE. (Stand back, it will flame!)
6. SQUEEZE ONE HALF LEMON OVER CHEESE.
7. SAUTE UNTIL CHEESE IS SOFTENED AND STARTING TO MELT.
8. PLATE AND POUR REMAINING MIXTURE OVER CHEESE.
9. SERVE WITH ROSMARY BRUSCHETTAS OR SIMILAR HARD CRACKERS.
10. ENJOY!