



Saganaki Fried Greek Cheese

Makes 4 appetizers

1 pound of cold Greek cheese, halloumi, kasseri, or kefalotiri, cut into eight ½ -inch thick slices
½ cup flour
4 tablespoons butter
4 ounces of brandy or ouzo
1 lemon, juiced
4 rounds of pita bread

1. Coat each side of the cheese well with the flour.
2. In a large sauté pan over medium heat, melt the butter. When the foaming subsides, cook the cheese for 2 minutes on each side or until golden brown.
3. Remove the pan from the heat and add the reserved brandy or ouzo. Put the pan back on the burner and carefully flame the liquor, shaking the pan back and forth several times.
4. Add the lemon juice.
5. Remove from the pan and serve with the pita bread.