



## Greek Recipes

### Feta Whipped with Basil, Lemon, and Pepper

Feta is the Greek culinary answer to everything. Greek cooks savor their national cheese on its own, but more often than not use it as the base for myriad dips and spreads, or in fillings, stuffings, and gratins. This recipe is a not-so-classic rendition of the time-honored feta cheese spread called htipiti. It calls for basil, which Greeks do not use as readily as mint and oregano. You can use the dip as a filling for peppers too. Try stuffing raw green or red peppers with the mix, refrigerating until the cheese firms up, and then cutting the peppers into rounds. This dip may be made 2 to 3 hours ahead of time and kept, covered, in the refrigerator.

3 cups (about 12 ounces) crumbled feta, preferably Greek  
3 scant tablespoons dried basil  
1 heaping tablespoon cracked black peppercorns  
2/3 cup extra-virgin olive oil, preferably Greek  
6 tablespoons fresh lemon juice  
1 teaspoon lemon zest, cut into very thin strips (julienne)

Pulse together the feta, basil, and peppercorns in a food processor until combined. Add the olive oil and lemon juice, alternating between each and pulsing after each addition, until the mixture is dense but spreads easily. Remove to a serving plate, garnish with lemon zest, and serve.