

Saganaki...OPA!



Ingredients:

Kasseri cheese* cut in
1/2-inch thick pieces,
measuring approximately 2 inches by 3 inches

Vodka

2 eggs

Flour

Oil

Lemon

*Substitute provolone, mozzarella or white mild cheddar

Directions:

Pour 1/2 shot of vodka into a shot glass. Cut lemon in half. Set vodka and lemon aside along with matches or a lighter. Beat egg in large, shallow bowl. Put flour in another large, shallow bowl or plate. Start heating oil in a frying pan. Dip cheese in egg, making sure all sides are covered. Dip cheese into flour to cover. Fry cheese in hot oil until golden brown on both sides.

While frying the cheese, have a metal serving plate heating on the flame. When cheese is ready, place hot metal plate on its holder and put the cheese onto the plate. Pour vodka over cheese; light match or lighter. Say "OPA!" then light the vodka. (Caution: there will be a sizable flame, be careful with hair and clothing.) Squeeze lemon juice over cheese to douse flames. Serve as an "Opatizer!" with crusty bread and a dry wine.



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