

Grilled Herbed Feta Cheese

This recipe was created as a way of using way too many grape leaves. It was inspired by a traditional Turkish recipe.

4 each	grape leaves, canned or jarred
4 ounces	Feta cheese, block
3 Tbs	Herb Garlic Butter— <i>see Sauces</i>
As needed	Extra Virgin Olive Oil
1/2 tsp	fresh parsley, chopped

Procedure

- Soak the grape leaves in cold water for at least 1 hour.
- Cut the Feta into two 2 inch square by 1/2 inch thick pieces.
- Cut the stems from the leaves. Place 2 leaves stem end to stem end, tightly together. Do the same with the other two leaves. This will create two leaf packets for the Feta.
- Place the Feta into the center of each leaf cluster. Pour 1½ Tbs of the butter over each piece of cheese—making sure to include garlic and herbs from the butter.
- Quickly fold the leaves over the Feta and butter.
- Cook the bundles EITHER: by oiling them and grilling on a barbecue; by putting oil on a flat griddle; OR by putting oil in a frying pan.
- Garnish with parsley. Serve with crusty, warm bread.

Yield: 2 Feta stuffed leaf packets