

Sliced Heirloom or Beefsteak Tomatoes

With Syrian Spiced Feta Cheese

By Ana Sortun, Chef/Owner Oleana

Serves 4-6

2-3 Siena Farm's Tomatoes, thickly sliced
¼ cup fresh squeezed lemon juice (about ½
lemon)
Pinch of sugar
Pinch of salt
2 teaspoons sumac
¼ teaspoon black pepper
¼ teaspoon of ground cinnamon
1/8 teaspoon of ground nutmeg
½ teaspoon of Syrian spice
1 teaspoon of Aleppo chilies
1 teaspoon of chopped fresh oregano
4 tablespoons of chopped parsley
½ cup extra virgin olive oil
2 cups of crumbled feta cheese, preferably
sheep or goat's milk



Directions:

Combine the ingredients in a mixing bowl and serve alongside sliced heirloom or beefsteak tomatoes.

Oleana