

Elliniki Salata (Greek Salad) 6 Servings



Ingredients

2 heads	Romaine Lettuce torn by hand
1 Cup	Tomatoes peeled and seeded cut to ½ inch dice
1 Cup	Cucumber, peeled, seeded, cut in half lengthwise, ¼ inch slices (we prefer English seedless)
1 Cup	Red Onion, cut into thin rings – very thin
1 Cup	Green Bell pepper seeded and cut into ½ inch dice
1 Cup	Kalamata Olives, pitted
1 Cup	Feta Cheese, crumbled

Dressing

1/2 Cup	Extra Virgin Olive Oil, from Greece if you can		
¼ Cup	Red Wine Vinegar		
¼ Cup	Fresh chopped Dill, remove stems		
Splash	Red Wine (more or less depending on...)	3 T	Fresh Lemon Juice (or more to your liking)
2 Cloves	Fresh Garlic mashed or crushed	1 T	Fresh diced Oregano or 1 teaspoon dried
	Salt and four color Pepper to taste		

Instructions: Make dressing by whisking together all dressing ingredients. Scatter lettuce on platter with half the dill. Combine remaining salad ingredients with the dressing; toss well. Add more or less oil, vinegar and lemon juice as is desired to attain an emulsion. Distribute over lettuce and serve.

The Presidential Culinary Museum No Rise Pizza Crust Focaccia, Bruschetta, Rolls, Bread, Loaves, Grissini, Calzone, Stecca, Boule, Paninni & Stromboli

Ingredients

1 ¼ Cup	Water, heated to 110 to 115 degrees	2 T	Extra Virgin Olive oil
1 T	Sugar	1 envelope (2 & 1/4 tsp.)	Rapid-Rise yeast
1 3/4 Cup	All-purpose flour (plain) or substitute some other flours like Semolina, Soy...		
1 Cup	Whole-wheat flour or substitute with others like Rice, Spelt, Almond, ...		
1/2 Cup	Grated Parmesan or Romano cheese or use Soy, Almond, ...		
1/2 Cup	Dried Italian Herbs	1T	Polenta granules
12 oz	Italian Cheese (SIX different cheeses – DO NOT use Mozzarella only)		
	Pizza sauce to your liking - spread out		
1 whole	Fresh tomato sliced or other toppings like pepperoni – or both!		



Instructions: Preheat oven to 375°. Whisk water, oil, sugar & yeast in a bowl. Allow yeast to proof & foam 15 minutes. Sift flours, parmesan & dried herbs into bowl. Later, add flour mixture into yeast mixture, & mix with hands. Very gently knead dough until it comes together. Do not overwork! Add a touch of flour or water as may be needed due to humidity or temperature. On a floured surface, roll out dough to shape of your pan. Scatter polenta granules across pan evenly. Put dough down and pinch a thick crust along the sides. Add pizza sauce on top or homemade pesto or try a wedding pizza with no sauce! Top with 12 ounces of shredded cheese, then sliced tomatoes, thick sliced pepperoni, ham, steak or veggies and a dash of pepper. Bake for 15-20 minutes. Hint: if making a large bread allow dough to rise on pan and bake at a lowered temperature of 325°.

If you do not like whole-wheat flour, substitute equal parts all-purpose flour. **Gravy (red sauce or tomato sauce)** can be made with fresh tomatoes chopped up, herbs and garlic, olive oil, grated cheese and tomato paste or purchase a nice brand you enjoy or organic tomato sauce. **A Calzone has Ricotta cheese** inside of it while a Rolled Stromboli often uses sliced meats to make rolling easier.



These recipes are dedicated to Italian-American, Dr. Philip Mazzei, who's contribution was acknowledged by John F. Kennedy in his book A Nation of Immigrants, in which he states that: "The great doctrine "All men are created equal" and incorporated into the Declaration of Independence by Thomas Jefferson, was paraphrased from the writing of Philip Mazzei, an Italian-born patriot and pamphleteer, who was a close friend of Jefferson. A few alleged scholars try to discredit Mazzei as the creator of this statement and idea, saying that "there is no mention of it anywhere until after the Declaration was published". This phrase appears in Italian in Mazzei's own hand, written in Italian, several years prior to the writing of the Declaration

of Independence. Mazzei and Jefferson often exchanged ideas about true liberty and freedom. No one man can take complete credit for the ideals of American democracy."