

Annette's Orzo Salad

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
orzo pasta	1 pound	boiled "al dente"
cherry tomatoes	1 pint	halved
artichoke hearts, marinated	2 small jars	cut into smaller pieces
feta cheese	2/3 cup	crumbled
basil	1 large bunch	chopped
lemon juice	4 TBLSP (about 2 lemons)	
lemon zest	from 1 lemon	finely grated
garlic	1 – 2 cloves	
salt	2 teaspoons	
sugar	¼ tsp	
black pepper	to taste	
olive oil	½ cup	

- The orzo takes about 11 minutes to boil. After boiling, pour orzo into a colander and rinse very well with cold water while tossing to remove the starch and stop the cooking.
- While the pasta is cooking, wash & dry the basil leaves.
- In a small bowl or blender, blend together the ingredients from lemon juice to olive oil. Adjust all ingredients to your taste. The pasta will absorb the flavor, so the dressing by itself should taste too lemony.
- In a large bowl, combine the ingredients from orzo to basil. I use a lot of basil, 20 large leaves or so.
- Pour most of the dressing over the orzo and vegetable mixture and toss. Keep adding the dressing until you have the flavor you like.

NOTE: This is a slight variation on Joan Conroy's orzo salad that she brought to our Keewaydin Island celebration dinner after Jack Antaramian's beach club project was voted down.