



SKORDALIA

Potato and Garlic Spread

Makes 1- 1/2 cups

- 1 cup mashed potatoes *
- 3 small garlic cloves, mashed *
- ½ cup mayonnaise
- 1 Tablespoon olive oil

Make potatoes by cooking with salt and mashing without any milk or butter - use a little of the cooking water to thin if needed, but they should be very thick. Place potatoes along with garlic, mayo and olive oil into a blender and blend at high until smooth.

Serve on a lettuce lined platter with other meze. Or spread on toasted bread and add a tiny cooked shrimp on top of each- sprinkle with paprika for a traditional look.

From: Greek Cooking for the Gods by Eva Zane

*Items available at Chicago Downtown Farmstand

