

My Greek Table

Written by Debbi Covington
Tuesday, 23 January 2018 13:41



"Can y'all come over for supper on Friday night? I'm serving my next column."☐☐ How's that for a formal invitation? One of my new year's resolutions is to have more dinner parties in our home. We tend to have large events and I never feel like I have an opportunity to participate in a real conversation with any of our friends. Our dining room table only seats six, which is actually a great number for an intimate supper.

Vince and I hosted our first tiny soiree a few days after the snowstorm. The temperature was freezing and the roads were still icy. *Lowcountry Weekly* publisher and editor, Jeff and Margaret Evans, and our very first neighbor when we were newly married, Richard Brooks and his wife, Brenda Little were our guests. Greek cuisine has always been one of my favorites. Pastitsio, which is kind of like a Greek lasagna, is excellent comfort food on cold winter nights. And, baklava. Who doesn't love baklava? We had a fun night. I served a couple of Mediterranean appetizers and we toasted with Gizmos. I set up a little buffet on the kitchen counter and opened a couple bottles of wine. We spent our time at the table talking and laughing and reminiscing and catching up. Added bonus - I ended up with a new column, complete with food photos and delicious recipes. Will we do it again? You bet! I'm already planning our next little gathering. Life goes by so fast. Enjoy your friends. We all need each other.

Gizmos

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Ouzo is a delightful anise-flavored spirit with a licorice taste that goes down easily, but be



careful because it's a potent drink!

1/2 cup ouzo

1 1/2 cups tangerine juice

Squeeze of fresh lime juice

Ice cubes

Place all ingredients with ice cubes in a martini shaker, shake and strain into double shot glasses. Serves 6 to 8.

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For a quick and easy dip, mix a can of chickpeas with olive oil and lemon juice in a food processor, and you'll have a delicious hummus in minutes.



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Well, it's not like we didn't have a good time, well spent!



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