



Tirokafteri - (Spicy Feta Dip)

Spicy Feta Dip is an irresistible Greek appetizer that brings a zesty kick to any table.

Prep time: 10 minutes

Yield: 8 to 10 servings

Ingredients:

10½ ounces (300 grams) feta
cheese

1 small fresh Thai (or bird's eye)
chili pepper, trimmed and
chopped (remove the seeds
for less heat)

2 strips fire-roasted red
peppers (from a jar)

1 clove garlic

1 teaspoon red pepper flakes

1 tablespoon distilled white
vinegar

1 tablespoon olive oil

1 teaspoon salt

1 teaspoon ground black pepper

Pita bread or bread, Fried
Zucchini Chips (page 54),
and/or cut fresh vegetables,
for serving

Directions;

1. To a large food processor, add the feta, chili pepper, red pepper strips, garlic clove, red pepper flakes, vinegar, oil, salt, and black pepper and process until smooth, 30 to 45 seconds.
2. Place the tirokafteri in a bowl and serve with some pita bread or bread, zucchini chips, and/or cut fresh veggies.
3. Store in the refrigerator in an airtight container for 3 to 4 days.

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Food Photography: Sheneur Menake

About the Recipe Tirokafteri, a Spicy Feta Dip, is an irresistible Greek appetizer that brings a zesty kick to any table. This creamy dip is made by blending tangy feta cheese with a fresh chili pepper, fire-roasted red peppers, and a touch of garlic, resulting in a smooth, spicy spread that's both bold and comforting. Serve it with warm pita, fried zucchini chips, or fresh veggies. It's Mediterranean magic for any party!