
Greek Tomatoes

Susan Stahlbuish - Hudson's Southland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 1/2 pounds tomatoes, thinly sliced
1 red onion, sliced
1 can (2-1/4 ounce) pitted and sliced ripe olives, drained
1/4 to 1/2 pound feta cheese, crumbled
dried oregano leaves
1/2 cup vegetable or olive oil
2 tablespoons cider vinegar
1/4 cup red wine vinegar

In a 9x13 inch casserole dish, layer the tomatoes, onions and olives. Sprinkle with the cheese and the oregano.

In a small bowl, combine the oil and both vinegars. Pour over the tomato mixture. Cover.

Refrigerate for several hours to blend the flavors.

Side Dishes

Per Serving (excluding unknown items): 389 Calories; 12g Fat (23.6% calories from fat); 16g Protein; 69g Carbohydrate; 14g Dietary Fiber; 33mg Cholesterol; 517mg Sodium. Exchanges: 1 Lean Meat; 1 1/2 Vegetable; 1 Fat; 1/2 Other Carbohydrates.