

Taramosalata (Roe Spread)

No Greek appetizer selection is complete without this traditional spread.

Today, using a food processor or blender is probably the easiest way to prepare the spread. You can find carp roe caviar or *tarama* (tah-rah-MAH) in jars at most Greek or

Ingredients

- 8 slices of day-old white bread (crusts removed)
- 4 tbsp. Tarama (carp roe caviar)
- 2 tbsp. finely minced onion
- 3/4 cup olive oil
- 5 tbsp. fresh lemon juice

Steps to Make It

1. Remove crusts from bread and soak slices briefly in a bowl of water. Squeeze out excess water and set aside.
2. Add tarama and onion to a food processor or blender and mix for approximately a minute or until well blended.
3. Tear the bread into pieces and add to processor or blender. Mix until combined. With machine running, slowly drizzle the olive oil into the mixture forming a paste. Add the lemon juice a bit at a time and blend until smooth and creamy. If you prefer it tangier, you can add more lemon juice.
4. Serve taramosalata with pita triangles or other bread for dipping and enjoy with a glass of chilled ouzo!
5. This recipe can also be made using a traditional mortar and pestle.