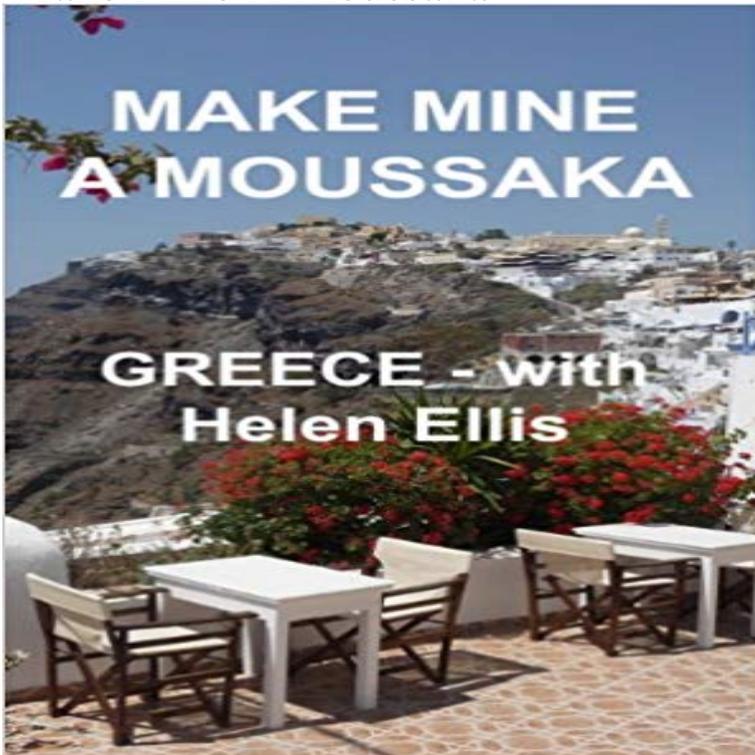


## Make Mine A Moussaka



Make mine a moussaka? Yes, please. Discover Greece. This book is a jolly good travel read and added cooking challenge. One can seek adventure, culture and new horizons in Greece, depending on the whim of the moment - or do nothing successfully in very picturesque surroundings. Oh to eat moussaka at sunset overlooking a tiny bay, while listening to the waves lap on the pebbles nearby ... Move over Shirley Valentine! Heres a sample from the chapters, recipes included: Athens - Maybe its not the Paris of the Mediterranean, but nothing quite eclipses the Acropolis. Moussaka - the authentic recipe. Hydra - A National Treasure island where the maritime tales of yore blend with the modern nautical ambience. Spetsioteko Psari - Baked Fish. Fishing is part of the Greek psyche, and so is this dish. The Ionian Islands - The shade of Odysseus still haunts Ithaki, Laurence Durrells ghost wafts around Corfu, and perhaps Captain Corellis wraith plays his mandolin on Kefalonia. Souvlaki - A real Greek staple. Island-hopping in the Cyclades Islands - A real island-hop through a present-day paradise is a wonderful adventure not to be missed. Choriatiki Salata - We all know Greek salad. Or do we? Return to Paros and Naxos - Paros at the turn of the season - a sudden storm changes everything. The hill towns of Naxos - Climbing up from the coastal plain into rolling mountains, the bus winds across grey sun-blasted rocky plateaus, and through quaint little villages crowned with derelict windmills. Kolokythokeftedes - Zucchini Balls - Vegetarian gourmet delight. Santorini - The glitziest of all the islands, the most spectacular as well - oh those views over the caldera, and the fabulous sunsets! But theres an underlying mystique, a frisson of something intangible. Soutzoukakia - Meatballs in Tomato Sauce - a local specialty. Sifnos - Two unfit Aussies hike the unspoiled beauty of this special island,

then experience an evening with simple home-grown entertainment. Stifado - Stew with a Greek difference. Amorgos and Folegandros - Amorgos - A boat trip to and from this barren, remote island, discovering the tiny islands of the Little Cyclades as well. Flotsam in Folegandros - This is one of the islands the ferries stop at on the way to somewhere else. Folegandros is the island where one can learn to do absolutely nothing. Briam - Baked Vegetables - Greek ratatouille. The Peloponnese - Catching local buses and working your way from Athens to Olympia needs patience and perseverance, but its a fascinating and different insight into this picturesque region. Spanakopita and Tyropita - Spinach and Cheese Pie. Nafplio - The old town of Nafplio is a Venetian remnant, with tangible ambience and three amazing castles. Also the jumping-off point for the fabulous ruins of Tiryns, Epidauros and Mycenae. Kotopoulo Lemonato - Lemon Chicken - Let this dish cook itself. My Favorite Things - Sparta - A modern and ancient contrast. Haunted olive groves under the thrall of towering mountains. Mystras - Fantasy Byzantine ruins sprawling down a wooded hillside. Monemvasia - A Byzantine time-warp town, hidden behind a Middle Ages castle wall. The Mani country - Rarely visited and yet darkly intriguing. Melitzanes Papoutsakia - Stuffed Eggplants - Another easy dish. A Challenge on Crete - The dramatic Gorge of Samaria. I complete the seventeen km hike. Not for the faint-hearted or unfit, but utterly magnificent. The Incredible Olive - Pita me Elies - Olive Pie Nisyros - Were marooned on an obscure volcanic island during a gale, and we discover that the Greek tag of eternal summer is a misnomer. Tomates (ke piperies) Yemistes - Stuffed Tomatoes (and peppers) Wedding Anniversary - Not fussed about celebrating milestones, were back on Sifnos for an anniversary. But there are surprises. We make a toast to Greece. Revithia Soupa - Chickpea Soup - The traditional Sunday dish for Sifniots.

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MAKE MINE A MOUSSAKA. I was stuck with a lot of minced beef last week - it sat in the fridge for a few days,  
staring at me with contempt. **Rustic Eggplant Moussaka Feasting At Home** Youll find its flavor, its unusual tang,  
makes Oriental moussaka a delight to the most demanding gourmet. Make mine vodka on the rocks. She said **17 Best  
ideas about Moussaka Aubergine on Pinterest** This recipe came from a neighbor of mine. Make Cream Sauce. The  
moussaka we have downtown must not be authentic because this tasted nothing like it. **Jamie Oliver - Forums /  
Authentic Moussaka. - beta** Make mine a moussaka? Yes, please. Discover Greece. This book is a jolly good travel  
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**Authentic Greek Moussaka Recipe -** May 14, 2013 The very best traditional Greek Moussaka recipe. to follow steps  
for you to make the very best Moussaka on your first try! Mine came out with the eggplants laying on top with the  
bechamel seeping into all of the moussaka.