

Baked Mediterranean Feta Dip

Ingredients

20 pitted kalamata olives, sliced into thirds or quarters (about 1/3 cup)
3 Roma tomatoes, seeded and diced
3 quartered artichokes (about 1/2 cup), chopped (packed in water, not marinated)
2 cloves garlic, minced
Sea salt, to taste
2/3 cup crumbled feta, divided
1 teaspoon olive oil

Directions

Preheat the oven to 450 degrees with a rack in the top position. Mix together the kalamata olives, tomatoes, artichokes, garlic and 1/3 cup feta cheese. Add sea salt to taste. Spoon the mixture into a one and a half cup oven-safe container or several small oven-safe ramekins. Top with the remaining feta cheese and drizzle with olive oil. Bake on the top rack for 10 to 15 minutes, until the feta cheese is turning light golden. Serve with crackers or freshly made crostinis.

Pair with the 2016 Ten by Ten Merlot.