

## DAKOS (Greek Bruschetta ) Serves 8

### Ingredients

- 1 loaf baguette bread, sliced into 1/2 -inch thick slices on an angle (16 slices)
- 1 cup Greek olive oil, use half for brushing on bread rest for dressing
- 2 cloves of garlic for rubbing on the toast
- Salt and freshly ground pepper
- 1/4 cup fresh lemon juice
- 1 tablespoon chopped fresh dill, plus more for [garnish](#) (may use parsley)
- 2 ripe [beefsteak tomatoes](#), cut into 1/2-inch dice
- 1 small red onion, peeled, halved and thinly sliced
- 12 ounces [feta cheese](#), crumbled
- Chili oil, for drizzling, optional

### Directions

Preheat the grill. Brush the bread with ½ the oil on both sides and season with salt and pepper. Grill bread on both sides until lightly golden brown. Rub with a clove of garlic. Remove the bread to a platter and let sit at room temperature to get slightly hard.

Meanwhile, whisk together 1/2 cup [olive oil](#), [lemon juice](#), and dill in a medium bowl. Season, to taste, with salt and pepper. Fold the cucumber, tomatoes, onion, and feta into the oil mixture and let stand at room temperature for 30 minutes. Spoon the mixture over the bread. Garnish with additional dill and [drizzle](#) with [chili oil](#) or balsamic vinegar, if desired. Serve immediately.

Great with Kalamata olives!

(An alternate version includes cucumber - add 2 English [cucumbers](#), quartered and cut into 1/2-inch dice to the topping).