

Greek Beef/Chicken Salad with Tahini-Yogurt Dressing

<http://userealbutter.com/2008/05/07/greek-beef-chicken-salad-tahini-dressing-recipe/>
inspired by Aladdin's Souvlaki/Chicklaki plate

salad greens
ripe tomatoes
young cucumbers
kalamata olives
feta cheese
[chicken kebabs](#) or beef kebabs
tahini-yogurt dressing

beef kebabs

1 pound skirt or flank steak
1 lemon, juice of
3 tbsps olive oil
salt
pepper
oregano

tahini-yogurt dressing

1/2 cup tahini
1/2 cup plain yogurt
1/4 cup lemon juice (to taste)
1/4 cup honey
pinch of ground coriander
1 clove garlic
salt
1 tbsp olive oil (optional)
water to thin

Beef kebabs: Slice the beef into large cubes. Place in a ziploc bag with the rest of the ingredients and mix well (squeeze out the air, seal the bag, and massage the ingredients around). Marinate in the refrigerator for up to 24 hours. Skewer the beef without packing the pieces too tightly. Grill over high heat to desired doneness.

Tahini-yogurt dressing: Smash the garlic clove under the flat side of a sturdy knife. Mince the garlic and sprinkle some salt over it. With the flat of the blade, mash the salt into the garlic until it resembles a paste. Scoop that up and place it in a bowl with the rest of the ingredients (except for the water). Stir it all together and taste it. Adjust ingredients to taste. Add water to achieve the pouring consistency desired.

Set a bed of greens down on a plate or bowl. Add cucumber, tomato, and olives. Sprinkle with some feta. Top the salad with a skewer or two (depending on quantity) of the beef or chicken kebab. Serve with dressing.