



# Happy Reading

From  
one friend  
to another!



# Happy Reading

From  
one friend  
to another!

I'm inviting you to sign up and read with me at my online book club. It's a relaxing 5-minute break in my day. The email arrives every morning and there's always something fun going on; books, giveaways, homemade chocolate chip cookies and recipes this one from a reader. It's free. Sign up at:

[www.DearReader.com](http://www.DearReader.com)

I'm inviting you to sign up and read with me at my online book club. It's a relaxing 5-minute break in my day. The email arrives every morning and there's always something fun going on; books, giveaways, homemade chocolate chip cookies and recipes this one from a reader. It's free. Sign up at:

[www.DearReader.com](http://www.DearReader.com)

## Avocado, Tomato & Feta Appetizer

2 avocados, chopped	¼ cup olive oil
4 Roma tomatoes, chopped	1 Tbsp. red wine vinegar
1 small red onion, chopped	1 Tbsp. ground cumin
1 bunch cilantro, chopped	1 tsp. kosher salt
4 oz. feta cheese, crumbled	

Combine avocados, tomatoes and onion in a bowl. Mix gently. Stir in the cilantro and feta cheese. Whisk together the olive oil, vinegar, cumin and salt. Pour over other ingredients and mix gently until combined. Chill, covered, in the refrigerator. Serve with warm pita wedges, tortilla chips or crostini. Refrigerate any leftovers. Serves about 20. Note: I frequently make half the recipe, and I adjust the dressing to taste by splashing in a little more vinegar than is called for. – Alison

## Avocado, Tomato & Feta Appetizer

2 avocados, chopped	¼ cup olive oil
4 Roma tomatoes, chopped	1 Tbsp. red wine vinegar
1 small red onion, chopped	1 Tbsp. ground cumin
1 bunch cilantro, chopped	1 tsp. kosher salt
4 oz. feta cheese, crumbled	

Combine avocados, tomatoes and onion in a bowl. Mix gently. Stir in the cilantro and feta cheese. Whisk together the olive oil, vinegar, cumin and salt. Pour over other ingredients and mix gently until combined. Chill, covered, in the refrigerator. Serve with warm pita wedges, tortilla chips or crostini. Refrigerate any leftovers. Serves about 20. Note: I frequently make half the recipe, and I adjust the dressing to taste by splashing in a little more vinegar than is called for. – Alison