



## Gaza Salad



### Vegetarian

A beautiful woman to whom I gave a healing session shared a story with me, and I would like to share it with you, too.

When she was a child, they had a family neighbor, Geraldine. Geraldine was a Palestinian from the Gaza strip, and they all called her Aunt Geri. Aunt Geri was married to a man who was also from the Gaza strip and they had four children.

She used to make a special salad with tomatoes, feta cheese, fresh dill, olive oil, lemon juice, salt, and pepper.

Apparently, Aunt Geri was very picky about her tomatoes - they had to be just right. I giggled when I heard it because if you knew me, you would know that I would probably say something similar.

Sadly, Aunt Geri's husband passed away, and giving to her tradition, she remarried - to her brother-in-law.

Then she moved back to the Gaza strip.

Little did she know, her salad was a legacy and became known as "The Gaza Salad."

Now, there are three generations who have been raised with The Gaza Salad, and apparently, they can't live without it.

- ♥ Tomatoes (any kind you prefer)
- ♥ Israeli Feta cheese
- ♥ Fresh dill
- ♥ Lemon juice
- ♥ Olive oil
- ♥ Salt
- ♥ Pepper

1. Cube the tomatoes
2. Cube the feta
3. Finely chop the fresh dill
4. Add lemon juice, olive oil, salt, and pepper to your liking
5. Mix and serve

- I purposely didn't provide the measurements. Make it a small one just for you or a big one for a bigger group. Spice it to your liking; I prefer lots of dill, some prefer less... find the balance that brings you the most joy.