Oregano, Lemon and Feta Relish

For a real taste of the Mediterranean use it with lamb.
This mix with lemon and feta cheese really takes you to Greece or Turkey and those hot sunny days!

- About 10 good sized oregano sprigs — we like to use the Hot and Spicy oregano
- 3 spring onions — white and as much of the green as possible
- 3 tbs extra virgin olive oil
- 1 pack of feta cheese
- 2 large lemons

Pull the oregano leaves from the woody stems and chop very lightly, just enough to release the flavour.
Put into a serving bowl with the oil.

Add the finely chopped spring onions along with the crumbled feta and lemon juice.
Stir in a good grinding of black pepper and its ready to serve.

This is great with lamb steaks or chops, cooked quickly on a griddle pan, or soon — maybe in a month or so — on the barbecue. Looking forward to summer!