



Grilled Halloumi with Chili Oil

Adapted from Nigella Lawson

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Halloumi is a firm Greek sheep's milk cheese that holds up well to grilling, making it a delicious alternative to the usual hot dog & burger backyard BBQ fare. Cut it into cubes, thread it on a bamboo skewer with your favorite veggies, brush with a little olive oil and lay it on the fire for cheesy kabobs. And here's another serving suggestion that's sure to please meat eaters and veggies alike!

Makes about 30 slices.

3 blocks of Halloumi cheese, approximately 8 oz. each (available in the "gourmet cheese" section of most supermarkets). Cut into slices approx. 1/4 inch thick.

1-2 red chili peppers, seeds removed and finely chopped (you may also use dried crushed red pepper flake, about 1 teaspoon or to taste).

Fresh thyme (1-2 sprigs, leaves removed from stem).

3 Tablespoons extra-virgin olive oil

Juice of 1/2 a lemon

1. In a small saucepan heat the oil on a low flame until it barely simmers. Remove from heat, add the chopped chili pepper, cover and let the flavors mingle as the oil cools down.
2. Using a non-stick pan (no oil needed), add the Halloumi slices. Cook until toasty brown, about 2 minutes per side.
3. Place on a platter and drizzle with the chili oil. Sprinkle with fresh lemon juice and thyme leaves. Serve warm or room temperature.