

# Some sort of pasta salad

What you'll need:

- Olive oil
- Vinegar (I prefer rice vinegar)
- Garlic
- Feta cheese crumbles
- Pasta (I prefer bowtie, penne and fusilli go well too)
- Spices (salt, pepper)
- Optional: lemon (step 2) tomatoes, veggies (step 4)

Time: 15 minutes

Way back in the day, when I had more hair on my head than my ass, a girl I was dating introduced me to a simple pasta salad from scratch. I never made it for her, but I did make it for the next girl I dated, who I ended up marrying, so I consider this one a winner.

Step 1: Start a pot of boiling water for your pasta. Follow the instructions on the back for time and serving size.

Step 2: Making the dressing – there is not right or wrong amount to make, but the general rule of thumb I go for is 2 parts vinegar to 1 part olive oil (for the type of vinegar, most will work fine, just don't use the bottle used for cleaning the counters with). For a pasta salad for the old lady and myself, I will mix about 4 table spoons of rice vinegar into a jar or measuring cup, 2 tablespoons of olive oil. Then a pinch of salt and

black pepper. Mince up as much garlic as you want and put it in the dressing. Mix well.

Optional: If you're feeling zesty, cut a lemon in half and squeeze one half into the dressing mix.

Step 3: Once the pasta is done, immediately put it in a strainer and run it under cold water. Wiggle waggle the excess water off and plop it into a bowl.

Step 4: Add the crumbled feta cheese. No set amount, I usually go with a handful, breaking up any large clumps and tossing it in. Optional phase: You can add pretty much whatever you want – sometimes I'll dice up some carrots and cucumbers and toss them in. Halve green olives (I think they got a smidge better here than black). Some people like to halve cherry tomatoes and toss them in (I don't because tomatoes taste like shit).

Step 5: Mix up the dressing again, pour into the salad bowl and mix it all together. Server and enjoy.

Step 6: Do the dishes. You probably have a dishwasher; it does all the hard work for you.