

How to store feta

"Good feta should be moist, with a fresh, slightly sour and pleasantly salty taste," writes Aglaia Kremezi in *Intermezzo* magazine. Keeping it that way takes some effort.

Feta deteriorates quickly when not immersed in its milky brine. Try to buy it from a store that keeps it in brine, and ask the clerk to ladle brine over it. If you must buy it without brine, and you don't plan to use it within a day or two, make fresh brine for it.

Kathleen Wolf of the Oakville Grocery in Palo Alto recommends a ratio of 1 quart water to about $\frac{3}{4}$ cup kosher salt. Make enough brine to keep the feta submerged.

"The worst thing you can do is add plain water," says Ron Cardoos, who markets Mt. Vikos cheeses in the United States. The water will suck the salt out of the cheese, leaving it bland and subject to rapid decline.

Keep your fingers out of the brine to avoid introducing bacteria. Use clean tongs to lift out what you need.

— *Janet Fletcher*