Given all of the gods in Greek mythology, there surely must have been one that gifted the world with feta cheese. Feta is one of those unexpected flavors that take you by surprise with its sharp yet pleasant zest.

This traditional Greek cheese is made from sheep's milk or a combination of sheep and goat's milk. Its characteristic texture comes from the brining process used to make it. The brine prevents the cheese from ripening and gives feta a salty, tangy flavor and a crumbly consistency.

Greek households commonly use feta as table cheese. Feta can be used in baking savory dishes like spanakopita, traditional Greek salads, or served as an appetizer with a drizzle of olive oil and oregano. But feta is versatile enough to use with other foods as well. Try swapping feta for the cheddar or jack cheeses typically used in Mexican cuisine. For a bright summer salad toss feta with chunks of watermelon and a dash of salt and pepper.

And for a delicious snack, don’t forget that “feta makes everything better!” Add crumbled feta to popcorn along with a few other traditional Greek ingredients for a taste that’ll make you say Opa!

Greek Popcorn

Ingredients:
- 2 quarts popped popcorn
- Cooking spray
- 1 teaspoon dried oregano
- 1/2 teaspoon lemon zest
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- Freshly ground black pepper
- 2 tablespoons crumbled feta cheese

Directions:
Place popcorn in large bowl. Spray lightly with cooking spray and toss. Sprinkle remaining ingredients over popcorn and toss again. Serve immediately.