

SPANAKOPITA - from KRH



- 8 cups fresh spinach leaves, blanched 1 min., or 2 pkgs. (10 ozs. ea.) frozen, defrosted
- 1 stick butter
- 1 cup minced onions
- 1 bunch scallions (green onions), finely chopped
- 1/4 cup olive oil
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh dill (green, feathery part)
- salt and pepper to taste
- 3 eggs, beaten
- 1/2 lb. feta cheese, crumbled
- 9 sheets filo pastry

Squeeze all the excess liquid out of the blanched or defrosted frozen spinach. Saute onions and scallions in oil until golden. Add onion, scallions, parsley, dill, salt, pepper, cheese, and eggs to spinach. Brush 9-inch square pan with melted butter. Cut pastry sheets in half and place half, brushed with melted butter, in pan. Spread on spinach mixture and top with remaining pastry, brushing with melted butter between layers. Bake at 350 degrees until golden brown. Cool 1/2 hour. Cut into serving pieces. Serves 8-10.