

Greek Spinach Pie

Spanakopita

The Greek-American family of the contributor of this recipe enjoys this dish on holidays and special occasions. This spinach filling can also be used to make miniature phyllo appetizers. Scallions may be substituted for onions. See preceding page for tips on handling phyllo.

1. Preheat oven to 350°F. In a small frying pan, sauté onion in butter until soft. Set aside.
2. Cook spinach in the water clinging to its leaves over moderately high heat, covered, in a large pot until wilted, about 10 minutes. Press out excess liquid in colander. (Spinach may have to be added to pot in batches; as one batch wilts, add more spinach, stirring to evenly distribute over heat.)
3. In a large bowl, mix cooked onion, eggs, cottage cheese, feta cheese, dill, parsley, and wilted spinach. Season lightly with salt and pepper.
4. Lightly butter a 9x13x2-inch baking pan. Lay 1 sheet of phyllo in the pan and brush lightly with melted butter. Repeat with 9 more sheets in pan in the same manner. The edges of the phyllo will hang over sides of baking pan. Keep phyllo sheets covered with a damp cloth until you use them.
5. Pour in spinach mixture. Cover with remaining 10 phyllo sheets, brushing each lightly with melted butter. Trim overhanging edges of phyllo with scissors to an even length and roll up each edge decoratively, somewhat like a pie crust.
6. Bake pie for 40 to 50 minutes, or until it is piping hot throughout and golden brown on top.

servings: 12 to 16 pieces

- 1 medium onion, minced
- 3 tablespoons butter
- 3 pounds fresh spinach, well-rinsed, stemmed, and picked over
- 6 large eggs, lightly beaten
- 8 ounces cottage cheese
- ½ pound crumbled feta cheese
- ½ cup chopped fresh dill
- ½ cup minced flat-leaf parsley
- Salt and pepper to taste
- ¾ pound, about 20 sheets, phyllo dough
- 16 tablespoons (2 sticks) butter, melted