



SPINACH AND CHEESE TRIANGLES

(Spanakopitakia)

By now, spanakopita is as American as pizza. There is something very satisfying about the combination of feta, spinach and onions.

- 1 10-ounce package frozen chopped spinach, thawed
- 4 scallions, greens included, trimmed and chopped
- 1 bunch flat-leaf parsley, finely chopped
- 1 bunch fresh dill, finely chopped
- 1/2 pound Krinos Feta, crumbled
- 2 eggs, well beaten
- 1/2 teaspoon grated nutmeg
- Salt, pepper to taste
- 2 tablespoons plus 1/3 cup
Krinos Extra Virgin Olive Oil
- 1/4 pound butter, melted
- 1 1-pound box Athens/Apollo fillo, thawed and at room temperature

NOTE: Follow fillo preparation instructions from Savory Pies section on page 30.

Squeeze the spinach dry between the palms of your hands and place in the bowl of a food processor. Add the scallions, parsley, dill, feta, eggs, nutmeg, salt, pepper, and 2 tablespoons olive oil and pulse on and off several times to combine thoroughly. Remove the mixture to a bowl, taste and adjust seasoning with additional salt, pepper or nutmeg if desired.

Combine melted butter and 1/3 cup olive oil. Unwrap fillo as for tiropitakia (page 7) and follow the same directions for cutting into strips, filling and folding, brushing the fillo with the oil-butter mixture. Bake in a preheated oven at 350°F for about 15 minutes, or until golden. Serve warm.

Yield: About 75 triangles