

SPANAKOPETA
(GREEK SPINACH TURNOVERS)

pictured on page 110

Time-consuming to assemble but well worth the effort.

Filling

- 2 tablespoons olive oil
- ½ cup finely chopped onion
- 2 packages (10 oz. each) frozen chopped spinach, cooked and squeezed dry
- ½ pound feta cheese, crumbled
- ¼ teaspoon nutmeg

- ½ pound filo dough (about)
- ½ cup butter, melted

Filling: In medium skillet heat oil. Add onion and saute until golden brown, about 8 minutes. Remove from heat. Add spinach, feta and nutmeg. Mix well; let cool.

Preheat oven to 350°F. Cut filo into 3-inch-wide strips. Place one strip on work surface with narrow end facing you. (Keep remaining strips covered with wax paper topped with a damp towel to prevent drying.) Brush with melted butter. Top and repeat with a second strip. Measure 1 tablespoon filling onto narrow end, pressing down slightly. Lift a corner of the strip next to the filling and fold over so that it touches the opposite (long) side and forms a triangle enclosing the filling. Continue folding filo, keeping the triangular shape. Place on ungreased cookie sheet. Brush with butter. Repeat with remaining filling and butter.

Bake until golden brown, about 30 minutes. Serve warm. *(Can be made ahead. Cool completely on wire rack, wrap tightly and freeze up to 1 month. Do not thaw. Reheat on cookie sheet in preheated 350°F. oven 30 minutes.)* Makes 2 dozen appetizers, about 95 calories each.