

Spanakopita

Heat your oven to 375 degrees

1 lb package of phyllo pastry dough

$\frac{3}{4}$ to 1 cup butter, melted

2 lbs fresh spinach

3 tbsps olive oil

2 onions , finely chopped

3 eggs, beaten

Chopped fresh dill

Salt & pepper

2 cups crumbled feta cheese

4 tbsps grated parmesan cheese

Unfold the pastry to fit an 8 or 9" baking sprayed dish which has been sprayed with pam or brushed with melted butter. Keep the pastry covered as it dries quickly.

Tear the stalks off the spinach; wash and dry spinach well. Shred the spinach with a sharp knife.

Heat oil in a skillet and cook onions until soft. Add the spinach and stir over med heat for approx. 5 minutes, making sure all moisture is evaporated.

Cool spinach & onion mixture. Into the cooled mixture, stir in: salt & pepper; dill; eggs and feta cheese.

Melt the butter and brush the top side of the phyllo (in the baking dish); brush another sheet and place on top of the first, gently sprinkle with grated parmesan cheese as the bottom does get soggy. Continue for a total of 7 to 8 layers.

Spread on the filling and cover the top with an additional 7 or 8 layers, brushing each layer with melted butter.

Brush the top layer well with butter and score the pastry taking care NOT to cut through the bottom layer.

Sprinkle with water and bake for 40 minutes.

Let stand for approx. 10 minutes to cool.

Serve hot or slightly cooled.