

~~Backstreet night~~

this is my go-to recipe!

Spanakopita

~ a Greek spinach pastry ~

1½ hours' preparation time

8 servings
375° oven

2 cups crumbled feta cheese
2 Tbs. flour
1 cup chopped onion
2 cups (1 lb.) cottage or pot cheese
3 Tbs. butter
1 tsp. basil
½ tsp. oregano
2 lbs. fresh spinach

Clean, stem and chop the spinach. Salt it lightly, and cook, adding no water, for five minutes.

Cook the onions in butter, salting lightly. When soft, combine with remaining ingredients and spinach.

To Assemble:

Have on hand

a 1-lb. package defrosted filo dough
½ lb. melted butter

Spread melted butter on a 9x13" baking pan. Place a strudel leaf in the pan (it will outsize the pan. Let the edges climb the sides.) and brush generously with butter. Keep layers of dough coming, one on top of another, brushing each with butter. When you have a pile of 8 leaves, spread on half the filling. Continue with another stack of 8 or so leaves (don't skimp on the butter), then apply the remaining filling, spreading it to the edges. Fold the excess filo down along the edges, making little tidy corners.

Pile as many more layers of filo and butter as your baking pan will accommodate. Butter the top-most leaf and sprinkle with a tablespoonful of whole anise or fennel seeds, if you have some on hand.

Bake uncovered, about 45 minutes - till golden.

I like to add chopped walnuts or pine nuts in next layers of filo - about after every 5-6 layers.