



FARMSTAND SPANAKOPTIA

Makes about 20

Common all over Greece, stuffed phyllo pastries make a memorable appetizer. These small triangles are stuffed with feta and spinach.

1 1/2 pounds spinach, tough stems removed, washed and coarsely chopped *

1 1/2 cups crumbled feta cheese *

2 eggs, lightly beaten *

1 tablespoon Billy Goat Spice *

1/2 teaspoon ground nutmeg

Salt and freshly ground pepper, to taste

1/2 pounds phyllo dough (20 sheets), thawed if frozen

8 tablespoons unsalted butter, melted and cooled *

Preheat oven to 375 degrees.

Heat a large fry pan over medium-high heat. Add the spinach with only the rinsing water clinging to the leaves, cover and cook until wilted, about 1 minute. Drain well on paper towels, then squeeze out as much of the remaining liquid as possible. Place in a large bowl and add the feta cheese, eggs, Billy Goat Spice and nutmeg. Stir well to combine. Season with salt and pepper.

Lightly butter a baking sheet. Cut the stack of filo sheets lengthwise into 3 equal strips. Remove 1 strip and cover the remaining phyllo with a slightly dampened kitchen towel to prevent it from drying out. Place the strip on a work surface and brush lightly with melted butter. Place another strip on top. Brush the second strip lightly with melted butter. Place a heaping teaspoonful of the filling about 1 inch in from the bottom of the strip. Fold the uncovered end over the filling on the diagonal to form a triangular shape. Bring the bottom of the triangle up against the straight edge. Continue folding in this manner until the tip of the strip is reached, forming a triangular pastry. Brush lightly with melted butter. Place on the prepared baking sheet. Repeat with the remaining filo and filling.





Bake until golden, about 15 minutes. Remove from the oven and transfer to a platter. Serve immediately, warm or at room temperature.

Adapted from William Sonoma

*Items Available at Chicago Downtown Farmstand

