

Recipe and Procedure for Spanikopita
Yield 35 pieces

Ingredient	Qty.
Phyllo, thawed	1 box
Feta cheese, crumbled	8 oz
Spinach, finely chopped	12 oz
Olive oil	1 T
Garlic, minced	1 large clove
Butter, unsalted, clarified	16 oz
Onion, yellow, finely chopped	1 large

1. Heat a large sauté pan over medium high heat. Add 1 T olive oil, onion and minced garlic. Cook until onion is translucent, then reduce heat. Add spinach and cook about 1 $\frac{1}{2}$ minutes. Remove and place in a large bowl.
2. Add feta to mixture and combine thoroughly. Season to taste with kosher salt and pepper.
1. Brush butter on stack of 3 phyllo sheets. Cut into 3-inch widths. Portion 1/2 T of filling along the short end of the stacked phyllo and fold the phyllo around the filling to form a triangle - like folding a flag. Brush with butter to seal. Repeat with the remaining filling and butter to make 5 or 6 triangles per phyllo stack. Repeat until all ingredients are used.
3. Brush all triangles with remaining butter and bake in a 350 degree oven until crisp and golden, about 15 minutes.