

Sigara Boregi

<http://userealbutter.com/2008/09/14/sigara-boregi-recipe/>

2 cups feta, crumbled
2 tbsps parmesan, grated
1 egg
salt
1 cup parsley, minced
1 cup dill, minced
1 lb. phyllo dough, thawed
1/2 cup butter, melted

Mix the feta, parmesan, egg, salt, parsley, and dill together. If working with full sheets, cut them in half. Place one sheet on a work surface and brush half of the sheet with butter. Fold the sheet over lengthwise so you have a long quarter sheet. Brush the top 4/5 of the folded sheet with butter. Place one tablespoon of filling on the bottom unbuttered fifth. Roll up in a loose cigar and place on baking sheet. Bake at 350°F degrees until golden brown for about 15 minutes. Serve hot.