

Spanakopita

<http://userealbutter.com/2014/03/23/spanakopita-recipe/>

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2 tbsps butter
1/2 cup green onions, chopped
40 oz. frozen spinach, thawed and squeezed of liquid
6 eggs, lightly beaten
1 lb. feta cheese, crumbled
2 tbsps farina
1/2 cup fresh flat-leaf parsley, minced
1/2 cup fresh dill, chopped
1/2 tsp salt
8 oz. unsalted butter, melted
1 lb. phyllo dough, thawed

Preheat oven to 350°F. Melt the 2 tablespoons of butter in a medium saucepan over high heat. Sauté the green onions in the butter until they are wilted. Remove from heat and empty the green onions into a large mixing bowl. Add the spinach, eggs, feta, farina, parsley, dill, and salt. Mix until thoroughly combined. Brush the bottom of a 9×13-inch pan with melted butter. Unfold the phyllo dough so the sheets lay flat and cover with a damp (not wet!) kitchen towel (or damp paper towels).

Carefully lift off the top sheet of phyllo and set it flat on your work surface. If using 9×13-inch sheets, brush the top of the sheet with butter, then layer a second sheet on top and brush that sheet with butter. If using 13×18-inch sheets (double the size), brush half of the sheet (9×13 inches) with butter, fold the unbrushed part over the brushed half, and brush the top with butter. Lay the double layered buttered phyllo sheet on the bottom of the baking pan. Repeat until you have half of the phyllo dough stacked in the pan. Spread the spinach filling evenly over the layers of phyllo in the pan. Layer the remaining phyllo sheets on top of the spinach the same way you layered the bottom half (with butter). Bake for 1 hour and 15 minutes. Serves 8.