

Spinach-Cheese Pie

Unitarian Universalist Fellowship of Vero Beach, FL 2000

*6 packages (10 ounce
ea) frozen spinach*
1 package phyllo dough
1 stick butter
*1 1/2 pounds feta cheese,
crumbled*
3 eggs
1 medium onion, chopped
salt (to taste)
pepper (to taste)

Preheat the oven to 350 degrees.

In a pot, cook the spinach according to package directions, but put very little water in the pan when cooking. The spinach must be as dry as possible. Use your hands to squeeze out any excess water.

In a bowl, mix together the well-drained spinach, crumbled feta cheese, eggs, onion, salt and pepper.

In a saucepan, melt the butter.

Unroll the phyllo dough. (The dough comes packaged like sheets of paper.) Layer the dough; use seven layers for the bottom crust and seven layers for the top. Place the spinach mixture in the middle. Between each layer of dough, use a pastry brush and brush on butter. A 13x9-inch pan is used. The dough will be larger than the pan, so fold the sheets to fit the pan. Cover with foil.

Bake for 35 minutes. Remove the foil.

Return the pan to the oven for about 15 to 20 minutes, watching the crust as you want it brown on the top.

Per Serving (excluding unknown items): 2928 Calories; 253g Fat (78.2% calories from fat); 119g Protein; 39g Carbohydrate; 2g Dietary Fiber; 1490mg Cholesterol; 8842mg Sodium. Exchanges: 1/2 Grain(Starch); 16 Lean Meat; 1 1/2 Vegetable; 40 Fat.