



FRANKO'S FAVORITES

GREENS PIE

Wash and finely chop 1 bunch each Swiss chard, spinach, curly endive, parsley and about 6 green onions. Pat dry with paper towels. Mix in $\frac{1}{4}$ cup olive oil, 1 tsp. salt, $\frac{1}{2}$ tsp. pepper, 4 beaten eggs and $\frac{3}{4}$ lb. feta cheese, crumbled. Lay out 10 sheets fila (about 12 by 16 inches each) and cover with plastic wrap to keep from drying out. With a pastry brush, lightly butter 5 sheets fila, one at a time, and layer one on top of another in a buttered 9 by 13-inch baking pan. Place the greens mixture over the dough and smooth the top. Sprinkle lightly with ground cinnamon. Fold any overhanging fila back over the greens. Arrange 5 more buttered sheets of fila, cut to fit top of pan, one at a time on top. Cut squares through the top layers only, making three lengthwise and five crosswise cuts. Bake in a 400 degree oven for one hour. Cover with foil if crust browns ahead of time. Finish cutting into squares and remove to a wire rack so bottom layers of fila stay crisp. Serve at room temperature. Makes 24 squares.