



## FRANKO'S FAVORITES

### SPINACH CHEESE PHYLLO PIE

Wash 2 lbs. fresh spinach thoroughly. Sprinkle with salt. Spin in a vegetable dryer until dry (or dry in dishtowels). Place in a bowl. In large frypan, melt ½ cup butter and sauté 1 cup chopped onion and ½ cup chopped green onion till translucent. Add ½ cup chopped fresh dill, ½ cup chopped fresh parsley and spinach. Cover. Cook until moisture has evaporated. Remove from heat. Add ½ cup half and half cream. In a bowl, beat 3 eggs. Add 8 oz. crumbled feta cheese and ½ cup cottage cheese. Mix well and add to spinach mixture. Melt another ½ cup butter. Brush a 9"x13" pan with some of the butter. Lay 8 phyllo leaves on the bottom of the pan, cutting away ends extending beyond the length of the pan. Spread spinach mixture over phyllo. Layer 8 more phyllo leaves on top. Brush with remaining melted butter. Score the top phyllo leaves into squares. Bake at 375 degrees for 60 minutes, or until golden brown. Serve warm.