

## Spinach Dill and Feta Pie

### Spinach And Feta Pie

2 chopped onions in:  
2 tablespoons olive oil  
1 pound spinach, cut into fine shreds  
3 tablespoons chopped fresh dill or 1 teaspoon dried dill weed  
3 slightly beaten eggs  
Pepper  
2 cups crumbled feta cheese (Do not add salt. The feta makes the dish salty enough)  
1/2 cup butter  
1/2 pound of phyllo pastry

In a large pan, saute onions in olive oil. Add spinach. Cool. Mix in dill, eggs, pepper and feta cheese. Melt butter in a bowl. Brush a 9x13-inch pan with butter. Brush with butter the top layer of the pastry. Place in pan. Continue to brush the pastry, wrinkling it into the pan layer upon layer until you have used about half of the layers of dough. Spread the spinach mixture onto the buttered dough. Continue to add layers of buttered phyllo. Brush the top layer well. Score the pastry into serving sized pieces, making sure you do not cut through to the bottom. Sprinkle with drops of water.

Bake about 40 minutes in a 350° oven, or until golden.  
Let pie stand 10 to 15 minutes before cutting and serving.