

Spanokopitta (Greek Pie)

Traci Horany

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| 3 (10 oz.) pkgs. frozen chopped spinach, thawed and drained | ¼ cup uncooked rice |
| 3 bunches green onions, chopped | ½ lb. feta chopped, crumbled |
| 1 ¼ cups olive oil, divided | 4 eggs |
| | Salt and pepper to taste |
| | 1 lb. phyllo dough |

Mix spinach and onion together in frying pan with ¼ cup olive oil; sauté. Add rice, stirring until softened. Set aside to cool.

Beat eggs in bowl and add cheese. Add this to spinach mixture and mix well. Grease a 9x10-inch glass baking dish; lay phyllo out, brushing each sheet with remaining olive oil. Layer 10 sheets, then a layer of half spinach/cheese/egg mixture, then 10 more oil-brushed phyllo sheets, half spinach, ending with 10 oil-brushed phyllo sheets. Bake at 350° until golden brown, about 45 minutes. Cut into squares and serve.

Scalloped Pineapple

Patricia Cooper

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| 3 eggs, beaten | 4 slices bread, cubed |
| 2 cups sugar | 1 cup sliced margarine |
| 1 (20 oz.) can crushed pineapple, undrained | |

Combine all ingredients and mix well. Put into greased 9x13-inch pan. Bake. Great with ham or pork chops.