

Spanakopita

2 lbs Fresh spinach
½ lb Feta cheese crumbled
½ lb Cottage cheese
6 Separated eggs
¾ lb Melted butter
Season All or Salt/Pepper to taste
Pastry sheets

1. Clean and chop spinach, place in large mixing bowl.
2. Add cheeses and seasonings.
3. Add egg yolks and mix very well.
4. Beat egg whites stiff and fold into spinach mixture.
5. Butter a 9 x 13" pan and place 6 pastry sheets into pan brushing each with melted butter
6. Spread spinach mixture evenly and cover with 6 more individually buttered pastry sheets.
7. Bake at 350 for about 1 hour or until golden brown. Cut into squares and serve hot or cold, as a main dish or side dish.