

Spinach Borek

From the Chefs at Colonial Williamsburg



Ingredients:

2 lbs. fresh spinach
4 cloves minced garlic
3 each minced shallot
2 oz. fine chopped scallions
1 lb. crumbled goat cheese (*Sullivan's Pond*)
Salt and pepper to taste



As needed: chopped fresh dill, phyllo dough, melted butter

Instructions:

Sweat garlic and shallots in butter add spinach and wilt, set aside to cool. Once the spinach is cooled chop and combine in a bowl with the goat cheese and scallions, add salt and pepper to taste.

Lay out one sheet of phyllo and brush with butter, sprinkle dill over and cover with one more sheet of phyllo.

Cut into thirds, lengthwise. Put a dab of filling at the bottom and roll into a triangle shape, like folding the American flag.

Place folded side down on a baking sheet and brush with butter and bake at 325° for twenty minutes or until golden brown.