

# Dinah's Kitchen

## Filo Triangles

1/2 pound filo leaves—12 sheets

1/4 pound butter—melted

### Filo Filling

Open filo sheets and cover with Damp towel to keep from drying out.

Take 1 sheet at a time, brush with melted butter, fold in 1/2 across.

Brush with butter. Cut in equal strips 2" wide. Place about 1 teaspoon filling at end, fold corner over forming triangle and continue to fold flag-style, maintaining triangle shape. Brush top with melted butter.

Repeat with remaining leaves.

Refrigerate overnight or freeze.

Bake 400\* 15-20 minutes—until golden.

Cheese Filling: Combine:

1 egg—beaten Dash salt, pepper and onion

4 ounces shredded mozzarella

4 tablespoons Parmesan cheese

1/2 cup ricotta cheese

Spinach Filling:

Add 8 ounces chopped Spinach to cheese filling.