



ONION PIE

(Kremydopita)

This is a common pie in small villages. It is sometimes flavored with mint as well.

4 tablespoons Krinos Extra Virgin Olive Oil, plus 4 teaspoons for brushing fillo
16 medium-sized onions, peeled and coarsely chopped
3 cups fresh dill, chopped
4 tablespoons seedless raisins
4 tablespoons bulgur (cracked wheat)
6 tablespoons Krinos Kefalotyri Cheese, grated
2 teaspoons nutmeg
2 eggs, slightly beaten
Salt, black pepper to taste
1 1-pound box Athens/Apollo fillo pastry

NOTE: Follow fillo preparation instructions on page 30

Heat 2 tablespoons of the olive oil in a large skillet and sauté the onions until wilted.

In a large mixing bowl, combine the onions with dill, raisins, bulgur, grated cheese, nutmeg and 2 tablespoons of the olive oil. Mix in the eggs, and season with salt and pepper.

Preheat oven to 350°F. Follow directions for assembling and baking fillo pies on page 30.

Yield: 8-12 servings