

SHOW 390
KOTOPITA
CHICKEN IN FILO
KOUNOUPIDI ME ZABON
CAULIFLOWER WITH HAM
TSATZIKI
CUCUMBER SALAD

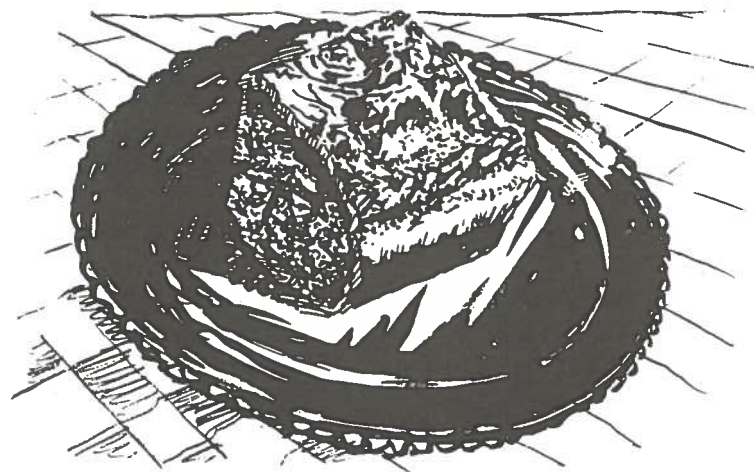
Much of Greek cooking employs a truly Greek ingredient, Filo Pastry Leaves. These exceptionally thin sheets of pastry dough are used to make all sorts of casserole dishes, appetizers and desserts. Purchased in the frozen food section of the grocery, allowed to thaw, and unrolled, they should be covered with a damp towel while working with the flaky sheets. Our recipe today lines a casserole with sheets of filo with melted butter brushed on each sheet as they are assembled. The casserole is then filled with a savory filling of chicken, aromatic vegetables and pine nuts. The top is then covered with more sheets of buttered filo. When baked the dough becomes very crispy and reminds one of the French puff pastry dough.

Our Greek chicken pie is accompanied by cauliflower and ham sauced with a bechamel sauce with a Greek flair and a cucumber salad with a definite Greek taste of Tzatziki sauce made with yogurt.

TSATZIKI

2 cups	Plain yogurt
2	Green onions, chopped
1 tsp	Mint, chopped
	Salt and pepper
14 tsp	Dill weed
2 cloves	Garlic, crushed
4	Cucumbers, peeled and thinly sliced

- Blend together the yogurt, green onions and mint.
- Salt and pepper.
- Add the dill weed and garlic.
- Add the cucumbers and toss to coat.
- Chill for one or more hours.



CUCUMBER SALAD

KOTOPITA

4 lbs	Chicken parts, skin removed and deboned
¼ cup	Butter
2 tbs	Additional butter
1 large	Onion, chopped
½ cup	Leek, chopped
1 stalk	Celery, chopped
1 clove	Garlic, crushed
2 tbs	Parsley
2 tbs	Pine nuts
4 tbs	Additional butter
3 tbs	Flour
2½ cups	Chicken stock
½ cup	Cream
4	Eggs
¼ tsp	Nutmeg
½ tsp	Dill weed
2 tbs	White wine
	Salt and pepper
1 pkg	Filo dough
	Additional butter for filo, melted

- Saute chicken in butter covered for fifteen minutes.
- Remove chicken and chop finely.
- Set aside.
- Add additional butter to skillet.
- Saute onions, leek, celery, garlic, parsley and pine nuts until onions are transparent.
- Remove and set aside.
- Add additional butter.
- Blend in flour and cook two minutes.
- Stir in stock.
- Stir until sauce thickens.
- Remove from heat.
- Add cream, eggs, nutmeg, dill, reserved chicken and vegetables and wine.
- Salt and pepper.
- Butter a 12 x 9 inch baking dish.
- Line it with six sheets of filo, brushing each with butter.
- Pour filling over filo.
- Top with another six sheets of filo as above.
- Bake at 350 degrees for fifty minutes.
- Remove from the oven and let rest for fifteen minutes.
- Cut into square portions and serve.

KOUNOUPIDI ME ZABON

1 large	Cauliflower
½ lb	Ham, chopped
4 tbs	Parsley, chopped
4 tbs	Flour
4 tbs	Butter
2 cups	Milk
	Salt and pepper
1	Egg yolk

- Cut cauliflower into small florets.
- Blanch in salted water until tender, about ten minutes.
- Drain and place on a platter.
- Spread ham and parsley over the cauliflower.
- Cook flour in butter and let brown lightly.
- Add milk, salt and pepper.
- Stir until sauce thickens.
- Remove from heat.
- Beat the egg yolk and slowly add to the sauce.
- Pour over the ham and cauliflower.

CHICKEN IN FILO

CAULIFLOWER WITH HAM