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BEGGARS' PURSES

Yield: 36 appetizers

Time: 35 minutes

INGREDIENTS

- 2 tablespoons chopped onion
- 4 ounces melted butter, divided
- 1 10-ounce package frozen chopped spinach, thawed and squeezed dry
- 2 tablespoons chopped mushrooms
- Ground cayenne pepper, a dash
- Salt to taste
- 1 8-ounce package cream cheese, softened
- 2 ounces feta cheese, crumbled
- 1 package phyllo dough (1 pound box)

DIRECTIONS

Preheat oven to 375. Grease a baking sheet. Have damp cloths ready for covering phyllo to keep it from drying out.

Sauté onion in 1 tablespoon of melted butter in a medium sauté pan. Add spinach, mushrooms, cayenne pepper and salt. Remove from heat. Add feta and cream cheese.

Unroll phyllo dough. Stack 3 sheets on work surface; keep remaining sheets covered with a damp cloth. Cut the stack of three sheets into 15 squares. Working quickly, place a heaping half-teaspoon of spinach-cheese mixture on each phyllo square. Bring edges up to enclose spinach and pinch together to make a purse-like bundle. Place on prepared cookie sheet; cover with a damp cloth until all purses are formed and ready to bake. Continue making purses with additional phyllo sheets and all the remaining filling. Before baking, drizzle remaining melted butter over purses. Bake in preheated oven for 10 to 12 minutes, until lightly browned.

Serve warm or room temperature

NOTE

Almost anything can be used as a filling for these "purses." Use your imagination!