



SPICY MEAT PIE

(Kreatopita)

The combination of ground meat with cinnamon, cloves, and nutmeg is not at all unusual in Greece. Ground meat is cooked up this way in sauces, as fillings for stuffed vegetables, and for pies, as in the recipe that follows.

1/3 cup Krinos Extra Virgin Olive Oil
2 large onions, finely chopped
1 pound lean ground beef
1/2 pound ground lamb
1 cup peeled, chopped plum tomatoes
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
2 bay leaves
Salt, black pepper to taste
1/2-1 teaspoon sugar (optional)
2 tablespoons Krinos Red Wine Vinegar
1/2 cup grated Krinos Kefalotiri Cheese
1 1-pound box Athens/Apollo fillo pastry 3/4-1 cup butter, melted, or Krinos Extra Virgin Olive Oil for brushing

NOTE: Follow fillo preparation instructions on page 30

Heat the olive oil in a large skillet and sauté the onions until translucent, 5-7 minutes. Add the ground meat and brown.

Pour in the tomatoes, spices, salt and pepper, and let the mixture simmer, over low heat, for about 20 minutes, stirring occasionally. Taste it and adjust seasoning with additional salt and/or pepper, sugar and vinegar just before removing from heat. Remove, cool for 15-20 minutes, and toss in the grated cheese.

Follow directions for assembling and baking fillo pies on page 30.

Yield: 8-12 servings