

**Boston University
Presents**



Greece

Chef Dwayne Minier

Located at the southern extremity of the Balkan Peninsula in southeastern Europe, Greece is home to sun, sea, and fresh food. Due to mild weather, delicious vegetables and aromatic herbs are abundant

Spanikopita

1 1/2 teaspoons extra-virgin olive oil, half a turn of the pan
1 small onion, finely chopped
1 (10-ounce) package frozen chopped spinach, defrosted and squeezed dry
Salt and pepper
1/4 teaspoon nutmeg, ground or freshly grated
4 ounces feta with black pepper or plain feta, crumbled into tiny bits
1 egg, beaten
1 teaspoon chopped dill
4 (13 by 17-inch) sheets, defrosted phyllo pastry dough
3 tablespoons melted butter

Place oven rack in center of the oven and preheat to 400 degrees F.

Preheat a small pan over medium to medium high heat. Add oil and onion and saute 5 minutes. Place onion in a bowl. Add chopped dry, defrosted spinach and season with salt, pepper and nutmeg. Add feta to the bowl and combine it with spinach. Add beaten egg and dill to the bowl and combine with cheese, spinach and onion.

On a large work surface, place 1 sheet of phyllo, keeping extra phyllo covered with a damp kitchen towel. Cut 1 sheet of phyllo in half, lengthwise.

Brush entire sheet with melted butter. Place 1 heaping teaspoon at one end and fold up like a flag, into a triangle. Place on cookie sheet

Bake 15 minutes or until lightly golden all over and serve.

Chicken Slouvaki

Souvlaki Marinade:

1/4 cup balsamic vinaigrette
3 tablespoons lemon juice
1 tablespoon dried oregano
1/2 teaspoon freshly ground black pepper

4 skinless, boneless chicken breast halves

In a small bowl, mix the balsamic vinaigrette, juice from 1/2 lemon, oregano, and 1/2 teaspoon black pepper. Place chicken in a large resealable plastic bag. Pour marinade over the chicken, seal, and refrigerate for at least 1 hour.

Preheat an outdoor grill for high heat. Remove chicken from marinade and place on prepared grill. Discard remaining marinade. Cook chicken until juices run clear, about 8 minutes on each side. Remove chicken from heat, and allow to sit about 10 minutes before slicing into thin strips.

Serve chicken on pita with tzatziki, slice tomato, lettuce, and red onion and kalamata olives

Tzatziki (Cucumber and Yogurt Sauce)

3 cups plain yogurt (regular or Greek), strained
1 lemon, juiced
2 medium cucumbers, peeled, grated, salted and squeezed to get the juice out
1 tablespoon finely chopped mint, dill, or fennel
4 garlic cloves, minced
2 tbsp. Olive oil
2 tbsp wine vinegar
Kosher salt and freshly ground black pepper

Mix all ingredients and let sit for 30 minutes.

Baklava

1 pound frozen phyllo sheets
1 cup melted butter
2 cups finely chopped walnuts, blanched almonds, or pistachios
1/2 cup sugar
1/2 teaspoon ground cinnamon
3/4 cup sugar
3/4 cup honey
1 cup water
1 tablespoon lemon juice

Thaw phyllo pastry and separate sheets according to package directions. Keep pastry not being used covered with clean damp dish towel to keep it from drying out. Place half of pastry sheets in a greased 15x10x1-inch baking pan, one by one, brushing each sheet quickly and all over with melted butter.

Combine nuts, 1/2 cup sugar, and cinnamon; sprinkle over buttered pastry. Place remaining sheets on top, brushing each with melted butter. Cut baklava pastry into 2-inch diamonds. Bake at 400° until brown and crisp, about 30 to 35 minutes. Meanwhile, in a saucepan, combine remaining 3/4 cup sugar, honey, 1 cup water, and lemon juice; bring to a boil. Boil baklava syrup for about 20 minutes, stirring occasionally, until syrupy. Cool and pour over baklava.