

Greek Cigars

8 oz ground beef

1/2 cup minced onion

1 pkg frozen spinach (thawed/drained/chopped)

1/2 tsp each salt and ground nutmeg

1/2 tsp pepper

3 oz feta cheese

3 tablespoons fresh dill chopped

1 roll fillo, thawed

1/2 cup melted butter

1 cup plain yogurt

Brown hamburger and onion. Add spinach nutmeg, pepper and 1/4 tsp salt. Remove from heat, add feta and 1 tablespoon dill, stir until well blended.

Heat oven to 400. Unfold fillo. Fold and cut down dough until it is 6"x4" rectangles.

Place 1 tablespoon of filling along a short side of one rectangle, roll up into tight cylinder. Place on baking pan, seam side; brush with butter. Repeat.

Bake 12 minutes or until golden. Meanwhile, stir remaining 2 tablespoons chopped dill and 1/2 tsp salt with yogurt in small bowl. Serve cigars with yogurt-dill sauce.