

Haggis Triangles

by Donald Blais

This appetizer is based on the Greek Spanakopita (spinach filling) and Tiro-pita (Feta cheese and Ricotta cheese filling).
makes 24

INGREDIENTS

1 package phyllo dough
melted butter
1 1/2 lb haggis

INSTRUCTIONS

Take one sheet of phyllo dough on flat cutting surface and with a pastry brush gently brush phyllo dough with a scant amount of butter. Place another sheet of phyllo dough directly on top of buttered layer. Cut 2 inch lengths of buttered phyllo dough. Place 1 teaspoonful of haggis on short end of strip. Fold one corner of strip diagonally over filling so the short edge meets with the long edge, forming a right angle (or triangle).

Continue folding over at right angles until you reach the end of the strip to form a triangle-shaped package. Repeat with remaining phyllo strips and haggis filling.

Preheat oven to 425 degree F. Place packages, seam side down. in 15 1/2" by 10 1/2" jelly roll pan or baking sheet pan with edges. Spray lightly with cooking spray if desired. Bake triangles 15 minutes or until golden brown. Serve hot.