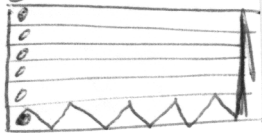


Feta Cheese Triangles ^{mg.}

Makes 90 Triangles or more

Bake 20 minutes 375°

Freeze & reheat in microwave



2 lbs Fello dough. Buy at Italian delicatessen.
Greek or Armenian dough. Comes in large very
thin sheets (Sometimes called Streudel dough)
Keep all rolled up & covered with a damp (not
too wet) towel while you roll out one sheet.
Brush 1 sheet at a time with melted butter &
put 1 dab of filling 2" apart along one edge. Cut
in 2" strips & roll like a flag into Triangles $\triangle$

Makes 90 Triangles

8oz cream cheese

1 pint cottage cheese

1 lb. Feta Cheese

$\frac{1}{2}$ c parmesan cheese

4 eggs beaten

1 lb. butter

2 lbs. Filled Dough

6x = 540 Triangles

6 - 8oz cream cheese

6 pts. cottage cheese

6 lbs. Feta Cheese

3 c. parmesan

2 doz eggs

6 lbs butter

12 lbs Filled Dough

M.J. made 10 lbs Filled Dough
and got about 1000 Triangles from it.
The dough & Feta Cheese are at Specialty Delicatessen