Savory Pastry Bites Are A Perfect Party Dish

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In a perfect world (at least my perfect world), meals would consist of appetizers and desserts. Obviously, it is not practical to eat appetizers and desserts at every meal-I mean it would be a little time-consuming coming up with all that mini-food-but we can certainly entertain that way. In fact that is my very favorite way to entertain, cocktail parties with small bites, some savory, some sweet.

When I am the one hosting a party, I get to choose all the foods I personally adore. This is one of the many reasons I really like entertaining!

I love Greek food, but being gluten-intolerant I often can't indulge in some of my favorites from before. However, that doesn't mean that I can't reinvent them to be gluten free. These Spanakopita Bites are a perfect example.

Traditionally, spanakopita is a spinach-cheese filling folded into triangles with layers of filo dough, brushed with butter. I have yet to master (or to be perfectly honest, ever even tried to make) gluten free filo dough so I improvised and baked a traditional spanakopita filling into little cups made with gluten-free focaccia mix. Doing so makes them not only gluten-free but grain-free as well.

This recipe makes a lot of little bites, perfect for a party. If you have too many (and I seriously doubt that) you can always freeze them. Just wrap them up well after being baked and cooled, then freeze for up to a month. Defrost and then re-heat at 350 for a few minutes until hot.

Spanakopita Bites

Gluten-free, non-stick cooking spray

2 Tbsp pine nuts

2 (7.5 ounce) boxes gluten-free focaccia mix

6 Tbsp olive oil, divided use

4 large eggs

1/2 cup water 11/2 cups grated Parmesan

cheese, divided use 1 small white onion, chopped

2 scallions, minced

1 (10 oz.) box frozen

spinach, thawed

4 oz. feta cheese, crumbled 1/2 cup ricotta cheese

34 tsp salt



SIMPLY **GLUTEN FREE**

1/2 tsp freshly ground black pepper 1/2 tsp freshly grated nutmeg

Preheat oven to 375 degrees. Spray two (24 each) mini-muffin tins with cooking spray. Put pine nuts in a dry skillet and cook over medium heat, stirring frequently, until lightly browned, 4 minutes. Set aside.

In a large mixing bowl combine the focaccia mix, 4 tablespoons olive oil, four eggs, water, and 1 cup Parmesan cheese. Dump the mixture out onto a clean work surface and knead until a smooth dough forms, about 2 minutes. Divide into 48 equal sized balls. Place the balls in the muffin tins and make an indentation with your thumb into each ball forming a cup.

Heat the remaining 2 tablespoons of olive oil in a large skillet over medium-high heat. Add the onion and cook, stirring often, until soft and translucent, about five minutes. Add the scallions and cook for 1 minute. Squeeze all the moisture from the spinach and add to the onions. Cook, stirring, until the spinach is totally dry. Put in a mixing bowl; add the reserved pine nuts, feta, ricotta, salt, pepper, and nutmeg. Stir to combine. Spoon the filling into the cups. Sprinkle the remaining 1/2 cup Parmesan on top of the cups and bake for 15 minutes or until lightly browned. Serve hot, warm, or at room temperature. Makes 48

