

Bosnian-Serb Meat Pie

Burek

As Sanja Bukarac, from Sarajevo, Bosnia and Herzegovina, taught Lindsay Sterling in Portland, Maine.

Serves: 8-10

Cooking Time: 1:15

Ingredients

- 1 package phyllo dough
- 1 Tbsp vegetable oil
- 2 pounds ground meat (she used beef, veal and pork)
- 2 eggs
- 1 cup plain Greek yogurt
- 2 bunches scallions, sliced into rounds
- salt
- pepper
- bottle of plain kefir
- sour cream (optional)

Instructions

1. One day before cooking transfer phyllo from the freezer to the fridge. One hour before cooking, transfer phyllo box to the counter. Leave it all wrapped up; you don't want the filo to dry out.

2. In a large saute pan with a little oil, saute ground meat with scallions until the meat loses all raw pink spots and is evenly brown. I didn't see her drain the meat of liquified fat, but I had a lot so I drained it off. Season with salt and pepper. In a separate container whisk together the eggs and yogurt. Grease a rectangular baking dish with spray cooking oil. Preheat oven to 385.

3. On a large cutting board or tray, lay out 2 sheets of filo on top of one another with the long side of the rectangle facing you. Spoon ground beef onto the phyllo dough in the shape of a line about an inch thick parallel to the long edge closest to you, leaving an inch of phyllo on each end meatless. Use about 1/2 cup ground beef mixture to make the line. Drizzle yogurt mixture over the top. Roll the phyllo over the meat and keep rolling so you have a long cylinder of meat rolled in phyllo. Be quick and confident when working with phyllo, and use as few touches as possible to do what you need to do. For example, just leave the roll you

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just did where it finished rolling as opposed to moving it somewhere. The more you touch phyllo, the more it falls apart. Cover it with a clean kitchen towel if you need to step away for a minute - otherwise it dries and breaks easily. Make 2 more of meat-in-phyllo rolls.

4. Now put another two sheets of phyllo down, this time off-setting them by 3 inches vertically to give you a little more surface area to roll the three meat rolls you just made inside these sheets of phyllo. Before you roll them up, spoon yogurt mixture in a zig zag pattern across all three rolls. Once they're bundled in the phyllo, transfer this "roll of rolls" into the baking dish, seam side down. Repeat this step two more times, fitting rolls flush against each other in the baking dish.

5. Spray the top of the meat pie with cooking oil and bake until golden and crispy, about 45 minutes. Cover with a clean kitchen towel for ten minutes to help the interior be soft.

Slice cross sections and serve with forks, and glasses of plain kefir with spoons. Instruct your guests to alternate bites of meat pie and spoonfuls of kefir. Also, some like a little sour cream with their meat pie.