

Shop Hop Baklava - Armenian Style

350 F. 15 - 20 min.

2 sticks unsalted butter, melted
1 pound Fillo dough (If 2 pkg in box, use only one)
1 pound walnuts, finely chopped
3 Tablespoons sugar
1 Tablespoon cinnamon



1. If dough is frozen, thaw according to directions.
2. Melt the butter.
3. Chop the nuts and add the sugar and cinnamon to the nut mixture.
4. Align the rectangular Fillo dough sheet so the long side is closest to you. On each sheet lightly brush melted sweet butter and sprinkle about 2 Tablespoons of nut mixture onto the buttered sheet.
5. Fold up about 2 inches of the bottom of a sheet. Roll the sheet around a thin dowel.
6. Scrunch the dough to the middle of the dowel and slide it off. Lay it out onto the jelly roll pan seam side down.
7. Brush with unsalted butter. Bake at 350 F. of 15 - 20 minutes until golden brown.
8. When cooled, drizzle HOT syrup over rolls. Cut each roll into 4.

SYRUP

2 cups sugar
1 1/2 cups water
few drops of lemon juice

1. Boil sugar and water for 10 minutes.
2. Add lemon juice last few minutes of boiling.

Sew Inspired Salsa

1 large (28oz) Can Whole Tomatoes (Hunts Brand) or 2 (15oz) Cans Stewed Tomatoes
1 small can chopped green chilies (found in international foods/Mexican foods section)
2 stalks celery, finely chopped
2 green onions/scallions, finely sliced
1 fresh jalapeño pepper, seeded, finely chopped
1 red or green bell pepper, finely chopped
1/2 tsp garlic salt
1/4 tsp oregano
dash celery seed
1/2 tsp sugar



Mash, dice, or puree tomatoes to desired consistency, don't over process. Add remaining ingredients. Let the flavors blend several hours or overnight in refrigerator. Add Tabasco sauce or other hot sauce to increase heat if desired. Will keep in refrigerator for 3 - 4 days.