

Culinary Challenge 3

Lake Region High School
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Cranberry Phyllo Triangles

$\frac{1}{2}$ cup chopped fresh or frozen cranberries
3 tablespoons sugar
3 tablespoons raisins
3 tablespoons chopped pecans
1 tablespoon honey
1 tablespoons orange peel, grated
20 sheets phyllo dough (14x9 inches)
 $\frac{1}{2}$ cup butter, melted
Confectioners' sugar

1. In a saucepan, combine the sugar, cranberries, raisins, pecans, honey and orange peel. Bring to a boil.
2. Reduce the heat; simmer, uncovered for 5 minutes, stirring occasionally.
3. Drain and discard any juice. Cool to room temperature.
4. Lightly brush one sheet of phyllo with butter; place another sheet of phyllo on top and brush with butter. Keep remaining phyllo covered with plastic wrap and damp towel to prevent drying out.
5. Cut the two layered sheets into three 14-inch x 4 inch strips.
6. Place a teaspoon of cranberry filling in lower corner on each strip.
7. Fold dough over filling, forming a triangle. Fold triangle like a flag until you come to the end of the strip.
8. Brush end of dough with butter and press onto triangle to seal it. Turn triangle and brush top with melted butter. Repeat with remaining strips of phyllo dough.
9. Bake triangles on a greased baking sheet at 375 for 15-17 minutes or until golden brown.