

## Byrek me qepe e domate

Dice 3 yellow onions. Peel 3 large tomatoes (tomatoes ought to be the same size as the onions). Cut the tomatoes and place in a sauce pan. Cook tomatoes until it becomes sauce-like. Add water to the tomatoes if it starts getting thick. Cook the onions in a skillet with olive oil. When onions are beginning to get soft, add the tomato "sauce" to the onions. Let simmer until the onions are very soft. Add cut Italian parsley about 20 minutes before you are done cooking the onion/tomato mixture. Add generous amounts of black pepper and salt. Once most of the liquid is gone, add ½ cup milk to the mixture and continue to boil down until excess liquid is gone.

Melt butter or margarine and brush the pan with it. Place one layer of phyllo dough and continue to alternate layers of butter and dough. Place the filling in the center and place more layers on top. Bake the byrek for 10-15 minutes in the oven at 375. When you remove the byrek from the oven, immediately sprinkle some water on top and cover with another pan. Keep byrek covered for 5-10 minutes. Ju befte mire!