

Rowland Family Baklava

Every Christmas, the Rowland family makes pans and pans of baklava to give to family and friends – as many as 600 pieces all told. This past Christmas, Allen brought some to the Lionfish staff, and they've been clamoring for more ever since. The recipe was handed down from Allen's paternal grandfather, who used to make it for the family as a special treat.

INGREDIENTS:

1 pound filo dough
1 pound melted butter
1 pound finely chopped walnuts
1 tablespoon cinnamon
Whole cloves
4 cups honey

- Mix walnuts and cinnamon.
- In a 9x13 pan, arrange 1 sheet of filo and brush it with melted butter.
- Sprinkle 1 tablespoon of the walnut-cinnamon mixture over the sheet of filo.
- Repeat the process until all six sheets of filo have been used.
- Pour any remaining butter over the top.
- Cut lines on the diagonal about 1 inch apart across the pan, then, within each row, cut pieces about 1½ inches long.
- Stick a whole clove into the center of each piece.
- Bake at 300 degrees for 45 minutes, until golden brown.
- Pour the honey over the hot baklava and let stand overnight under a damp towel before serving.

Makes approximately 100 one-inch squares.