



Spinach Gratin

(serves 12)

Ingredients:

5 pkgs of 1lb frozen, chopped spinach
4 cups chopped onions
¼ cup flour
½ cup butter
1 tsp. nutmeg
2 cups milk
½ cup parmesan cheese
1 tsp. salt
1 tsp. pepper

Directions:

1. Melt butter and add the chopped onions.
2. Add flour to the butter and onions, and then cook for 1 minute.
3. Add nutmeg, milk, parmesan cheese, salt, and pepper.
4. Add well drained spinach and mix well. Put in a 9 x 13 casserole dish. Bake for 20 minutes at 350 degrees.
5. Top with fresh parmesan cheese to taste and serve.