



CREAMED SPINACH

Serves 6

Ingredients

- 2 pounds fresh spinach, stems removed, washed and drained
- 1 onion, minced
- 2 tablespoons unsalted butter
- 1/2 cup heavy cream
- 1/4 teaspoon nutmeg

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Directions

In a large pot, bring 4 cups of water to boil. Add a tablespoon salt and the spinach. Cook for 2 minutes, then drain in a sieve. Use the back of a large wooden spoon to press as much water as possible out of the spinach. Coarsely chop the cooked spinach.

In a skillet, melt the butter over medium heat and add the onion. Cook until softened, about 10 minutes. Stir in spinach, cream, and nutmeg. Season to taste with salt and pepper. Cook until slightly thickened, about 3 minutes.