

SPINACH GRATIN

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INGREDIENTS:

4 Tablespoons (1/2 stick) - unsalted butter
4 Cups - chopped yellow onions (2 large)
1/4 Cup - Flour
1/4 Teaspoon - Grated nutmeg
1 Cup - Heavy cream
2 Cups - Milk
3 Pounds- Ffrozen chopped spinach, defrosted (5 10-ounce packages)
1 Cup - Freshly grated Parmesan cheese
1 Tablespoon - Kosher salt
1/2 Teaspoon - Freshly ground black pepper
1/2 Cup - Grated Gruyere cheese

Preheat the oven to 425 degrees F.

INSTRUCTIONS:

Melt the butter in a heavy-bottomed saute pan on medium heat.
Add the onions and saute until translucent, about 15 minutes.
Add the flour and nutmeg and cook, stirring, for 2 more minutes.
Add the cream and milk and cook until thickened.
Squeeze as much liquid as possible from the spinach and add the spinach to the sauce.
Add 1/2 cup of the Parmesan cheese and mix well.
Season to taste with salt and pepper.

Transfer the spinach to a baking dish and sprinkle the remaining 1/2 cup Parmesan and the Gruyere on top.
Bake for 20 minutes until hot and bubbly. Serve hot.

Yield: 8 servings
Prep Time: 10 minutes
Cook Time: 40 minutes
Difficulty: Easy

NOTES:
