

Creamed Fresh Spinach

**6 packages (6 ounces each)
baby spinach**

**1/4 cup butter or margarine,
cubed**

1/4 cup all-purpose flour

1 cup heavy whipping cream

1 cup milk

**2 tablespoons finely chopped
onion**

Salt and white pepper to taste

Wash and trim spinach, leaving the water that clings to the leaves. Place in a Dutch oven. Bring to a boil. Reduce heat and steam just until wilted, about 4 minutes. Drain and chop; set aside.

Melt butter in a large saucepan over medium heat. Whisk in the flour until smooth. Gradually add cream and milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the onion, salt and pepper. Fold in spinach; heat through. **Yield:** 8 servings.

