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Spinach Gratin

Recipe by Ina Garten

Makes 8 servings

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

3 pounds frozen chopped spinach, defrosted (5 (10-ounce) packages)
4 tablespoons (1/2 stick) unsalted butter
2 large onions
1/4 cup flour
1/4 teaspoon grated nutmeg
1 cup heavy cream
2 cups milk
1 cup freshly grated Parmesan cheese
1 tablespoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 cup grated Gruyere, Swiss, or sharp cheddar cheese

Equipment for class

Cutting board
Chef's knife
Large sauté pan
Wooden spoon
9x13 baking dish or other similar-sized baking dish

Spinach Gratin

Recipe by Ina Garten

Makes 8 servings

3 pounds frozen chopped spinach, defrosted (5 (10-ounce) packages)
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
1 cup freshly grated Parmesan cheese
1 tablespoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 cup grated Gruyere cheese

1. Preheat the oven to 425 degrees F.
2. Squeeze as much liquid as possible from the spinach and set aside.
3. Melt the butter in a heavy-bottomed sauté pan over medium heat. Add the onions and sauté over medium heat until soft and translucent, about 15 minutes.
4. Add the flour and nutmeg to the onions and cook, stirring, for 2 more minutes.
5. While stirring with a wooden spoon, add the cream and milk and cook until thickened.
6. Add the spinach and 1/2 cup of the Parmesan cheese to the sauce and mix well. Season, to taste, with salt and pepper. Transfer the spinach mixture to a 9x13 or similar-sized 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.