

Creamed Spinach

GOURMET FEBRUARY 1998

YieldMakes 2 servings

Ingredients

1 1/4 pounds fresh spinach (about 2 bunches)

1 tablespoon unsalted butter

1 tablespoon all-purpose flour

2/3 cup heavy cream

Preparation

Discard stems from spinach and coarsely chop spinach.

In a steamer set over boiling water steam spinach, covered, 1 minute or until just wilted. Drain spinach well.

In a saucepan melt butter. Add flour and cook over moderate heat, stirring, 1 minute. Stir in cream and simmer, stirring constantly, 2 minutes (mixture will be thick). Stir spinach into sauce and season with salt and pepper.