

Sephardic Spinach Patties

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Yield Makes about 16 patties

Ingredients

3 tablespoons olive oil or vegetable oil

1 large onion, chopped

2 to 4 cloves garlic, minced (optional)

2 pounds fresh spinach, stemmed, cooked, chopped, and squeezed dry, or 20 ounces thawed frozen chopped spinach, squeezed dry

About 1 cup matza meal or fine dried bread crumbs

About 3/4 teaspoon table salt or 1 1/2 teaspoons kosher salt

Ground black pepper to taste

1/2 teaspoon freshly grated nutmeg or 1/2 teaspoon cayenne (optional)

3 large eggs, lightly beaten

Vegetable oil for frying

Lemon wedges for serving

Preparation

1. In a large skillet, heat the olive oil over medium heat. Add the onion and, if using, the garlic and sauté until soft and translucent, about 5 minutes. Remove from the heat and add the spinach, matza meal, salt, pepper, and, if using, the nutmeg. Stir in the eggs. If the mixture is too loose, add a little more matza meal. The mixture can be stored in the refrigerator for a day.

2. Shape the spinach mixture into patties 3 inches long and 1 1/2 inches wide, with tapered ends. In a large skillet, heat a thin layer of oil over medium heat. In batches, fry the patties, turning, until golden brown, about 3 minutes per side. Drain on paper towels. Serve warm, accompanied with lemon wedges.