

Creamed Spinach Gratin



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

3 pounds spinach, fresh		1c Parmesan cheese, grated
2T butter	1/4t nutmeg, freshly grated	
2T olive oil	1c Fat Free Half & Half	1T kosher salt
4c yellow onions, chopped	1c skim milk	1/2t pepper
1/4c all~purpose flour		1/2c Gruyere cheese, grated

Preheat oven to 425.

Roughly chop spinach. Place in large bowl and set aside. Heat butter and olive oil together in large skillet. Add onion and sauté until translucent, about 15 minutes. Add flour and nutmeg and cook, stirring, 2 minutes.

Add Half & Half and milk and cook until thickened. Pour sauce over spinach and add half of the Parmesan and half of the Gruyere. Mix well and place in baking dish sprayed with non~stick cooking spray. Season to taste with salt and pepper. Top with remaining cheese and bake 30 minutes or until hot and bubbly.

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