

Team Smith Favorite RECIPES

TITLE

Spinach Madeleine

PREP TIME

30 Minutes

TOTAL TIME

50 Minutes

INGREDIENTS

2 packages frozen chopped spinach
4 tablespoons butter
2 tablespoons flour
2 tablespoons chopped onions
1/2 cup evaporated milk
1/2 cup vegetable liquor (the liquid reserved from cooking the spinach)
1/2 teaspoon black pepper
3/4 teaspoon celery salt
3/4 teaspoon garlic salt
Salt to taste
1 teaspoon Worcestershire sauce
4 ounces Velveeta cheese, cubed
2 teaspoons jalapeno, minced
Red pepper to taste



DIRECTIONS

Cook spinach according to directions on package. Drain and reserve liquor. Melt butter in saucepan over low heat. Add flour, stirring until blended and smooth, but not brown. Add onion, and cook until soft but not brown. Add liquid slowly, stirring constantly to avoid lumps. Cook until smooth and thick; continue stirring. Add seasonings, jalapenos, and cheese which has been cut into small pieces. Stir until melted. Combine with cooked spinach. This may be served immediately or put into a casserole and topped with buttered breadcrumbs. The flavor is improved if the latter is done and kept in the refrigerator overnight. This may also be frozen.



RECIPE SUBMITTED BY:

Valerie Desselles

Courtesy of: River Road Recipes,



Happy Thanksgiving!



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