



Spinach Pie



This is a family favorite, originally from a church members' organized cookbook.

SPINACH PIE (by Kitty Bennett)

(Serves 6)

Ingredients:

1 pie crust (Lorraine used Keebler graham cracker 10" pie crusts exclusively)
1/2 tsp. salt
2 - 10 oz. pkgs. frozen spinach
1 small onion, minced
3 Tbsp. butter
1/8 tsp. nutmeg
15 oz. container Ricotta cheese
dash pepper
1 c. light cream or half and half (Lorraine uses light cream)
1/2 c. Parmesan cheese
3 eggs, slightly beaten

Directions:

Bake pie crust at 400 degrees for 10 - 12 minutes.
Cook spinach according to directions. Drain and squeeze out all liquid.
Saute onion in butter until transparent.
Stir in spinach, salt, nutmeg and pepper.
In a large bowl, combine Ricotta cheese, cream, Parmesan cheese and eggs.
Stir in spinach mixture
Pour into baked shell.
Bake at 350 degrees for 50 minutes.

If preparing ahead of time, stop after stirring in spinach mixture and refrigerate until ready to bake.