

Creamed Spinach

This recipe will take you back to the days of supper clubs in the 1950's. Creamy, rich Classic Steakhouse Creamed Spinach that takes just a few minutes and is the perfect side for a grilled steak or prime rib.

Ingredients

- 4 tablespoons unsalted butter
- 1 medium yellow onion , minced
- 3 cloves garlic , minced
- 4 teaspoons Kosher salt , divided
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon freshly grated nutmeg
- 1/4 cup all-purpose flour
- 3 1/2 cups half-and-half
- 2 1/4 pounds fresh leaf spinach
- 1/2 cup grated Parmesan cheese

Instructions

Bring a large pot of water to a boil with two teaspoons of salt.

Add the spinach and cook just until wilted, about 1 minute.

Drain the spinach in a strainer or colander.

Rinse with cold water until cool and squeeze the water out of each firstful of spinach.

In a large skillet melt the butter with the garlic and onions.

Cook on medium low for 8-10 minutes or until the onions are whitish and see through.

Add in the remaining kosher salt, black pepper and nutmeg.

Add in the flour and mix with a wooden spoon over low and cook for 2-3 minutes until the aroma is a bit nutty.

Add the half an half and cook until boiling.

Cook for 6-8 minutes or until the mixture has thickened.

Add in the spinach and the Parmesan cheese and stir to combine.