

Another Parnes Family Recipe

Spinach Soufflé

Makes 8 Servings

Prep: 2 min.

Bake: 45 min.

½ cup chopped onion

1 clove garlic, minced

1 Tbsp. butter or margarine, melted

1 pkg. (8oz.) cream cheese, softened

8 oz. farmer cheese

1/8 tsp. each salt and pepper

3 eggs

2 pkgs. (10 oz. each) frozen chopped spinach, thawed, well drained

¼ tsp. paprika

1/8 tsp. ground nutmeg

Cook and stir onion and garlic in butter until tender.

Beat onion mixture, cream cheese, farmer cheese, salt and pepper with wlectric mixer on medium speed until well blended. Add eggs, one at a time, mixing well after each addition. Blend in spinach.

Pour cheese mixture into greased 9-inch square baking pan. Sprinkle with paprika and nutmeg, cover.

Bake at 325 degrees F for 30 minutes, uncover. Bake an additional 15 minutes.

From the recipe file of Daria Parnes