

## CREAMED SPINACH À LA PALM

### Ingredients:

4 (10 oz) bags frozen chopped Spinach, completely thawed  
4 tbsp Butter  
3 cups Heavy Cream  
2 tsp Salt  
1 tsp White Pepper  
1 tsp ground Nutmeg  
2 tbsp Cornstarch  
2 tbsp White Wine  
2 cups grated Parmigiano-Reggiano

### Directions:

Using your hands squeeze as much water from the thawed spinach as possible.  
In a large sauce pan combine butter and cream over medium heat.  
When butter has melted stir in the spinach, salt, pepper, and nutmeg.  
Stirring occasionally bring to a simmer and cook for 3 minutes.  
In a small bowl blend cornstarch and wine till all the starch is dissolved and a smooth paste has formed.  
Add cornstarch mixture to the spinach mixture stirring until thickened about 2-3 minutes.  
Stir in the parmigiano.  
Cover and remove from heat.

PREPARE AHEAD TO THIS POINT.

WHEN STEAKS ARE JUST ABOUT DONE, GENTLY WARM SPINACH UP  
AND SERVE WITH POTATOES AND STEAK.