



RECIPE OF THE WEEK

SPINACH PIE

For a flavorful vegetable dish, try using greens to make spinach pie. Begin the filling by cooking 2 pounds of cleaned spinach along with 2 tablespoons of butter, $\frac{1}{4}$ teaspoon of grated nutmeg, salt and pepper to taste, and enough water to barely cover the fresh leaves. When the greens are tender, pour off the excess liquid and mix your stewed spinach with $\frac{1}{4}$ pound grated cheddar or Gruyere cheese. Lay this combination in a pie shell, cover it with the second crust, and place dish in a 375 degree oven. After 45 minutes, increase the heat to 450 degrees for a few moments until the top of the pastry is crisp and golden.

*****MEMBER SUBMITTED*****

FOOD FOR THOUGHT: “THE DIFFERENCE BETWEEN THE IMPOSSIBLE AND THE POSSIBLE LIES IN A PERSON’S DETERMINATION. “

- Tommy Lasorda