

# *Not Just Another Spinach Soup*

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- 2 10-ounce packages frozen chopped spinach
- 2 tablespoons butter
- 1 small onion, minced
- 3 tablespoons all-purpose flour
- 1<sup>3</sup>/<sub>4</sub> cups chicken broth
- 2 cups milk
- 1 cup half and half
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg

## **Garnish:**

crumbled blue cheese or  
freshly grated Parmesan cheese

## **6-8 servings**

In medium saucepan, cook spinach until tender. Drain, put in food processor or blender, and blend until finely chopped. In large heavy saucepan, melt butter and sauté onion for 3 minutes. Blend in flour. Add chicken broth and spinach and cook for 2 minutes. Stir in milk, half and half, salt and nutmeg. Heat to simmering and serve garnished with blue or Parmesan cheese.

***Parmesan Bread Sticks*** add a finishing touch to this soup. Try serving it chilled in the summer.

4 Apr 05  
Monte