

SPINACH BALLS

Source: Recipe4Living.com

Cook/Prep Time: about 30 minutes

INGREDIENTS:

2 (10 oz) pkgs frozen spinach
2 C herb-flavored stuffing mix
1 large onion, finely chopped
6 eggs, well beaten
3/4 C melted margarine
1/2 C grated Parmesan cheese
3/4 TBS cayenne pepper, to taste
1 1/2 tsp garlic salt
1/2 tsp Tony's (or other) Creole Seasoning (optional)

DIRECTIONS:

Preheat oven to 325° F - lightly grease 1 cookie sheet(s).

Cook spinach according to package directions - drain well, squeezing to remove excess moisture - combine with stuffing mix, chopped onion, eggs, margarine, cheese, cayenne pepper & garlic salt - mix well - shape into 3/4" balls & place on cookie sheet(s) - bake 15-20 minutes.

Balls can be successfully frozen by placing on pan in freezer till hard, then storing in airtight bags - to serve, thaw slightly & bake 20-25 minutes.

Yield: 6-8 dozen (12 servings)