

RUTH CHRIS STEAK HOUSE'S CREAMED SPINACH

SOURCE: TOP SECRET RESTAURANT RECIPES

INGREDIENTS:

1 pkg (10 oz) frozen chopped spinach
2 TBS butter
1.5 TBS all-purpose flour
1/2 C heavy cream
1/4 tsp salt
Dash pepper
Dash nutmeg
Dash cayenne pepper

DIRECTIONS:

Cook spinach according to pkg directions – drain and squeeze all liquid from spinach – melt butter in saucepan over medium heat (take care not to burn it) – add flour – stir till smooth – add cream – heat 2-3 minutes or till sauce thickens, stirring constantly so sauce doesn't burn – add spinach, salt, pepper, nutmeg + cayenne – cook 2-4 minutes, stirring often. Serve hot.

Serves: 4