

From the Kitchen at Stonewall Resort

CREAMED SPINACH

Ingredients:

2 pounds fresh spinach, washed and tough stems removed
2 tablespoons unsalted butter
½ cup finely chopped shallots
1 teaspoon minced garlic
¾ teaspoon salt
½ teaspoon freshly ground black pepper
½ cup Parmigiano Reggiano Cheese
½ cup heavy cream



STONEWALL

Directions

- Melt the butter in medium sauté pan over medium-high heat.
- Add the shallots and garlic and cook, stirring until soft and fragrant, about 2 minutes.
- Add the spinach and cook, stirring just until the liquid is released.
- Add the cream, salt, pepper and nutmeg, and cook until the cream is reduced by half, about 4 minutes.
- Add the Parmigiano Reggiano cheese.
- Remove from heat and serve immediately.