

MINISTRINA DI SPINACI

Spinach Soup

4 ten-ounce frozen packages chopped spinach thawed
8 tbsp. butter
2 cups canned chicken broth-low sodium
2 cups water
4 cups milk
½ tsp nutmeg
10 tbsp Parmesan cheese.
Salt to taste.

1. Squeeze spinach dry and chop.
2. Put the chopped spinach and butter in stock pot and sauté over medium heat for 2-3 minutes.
3. Add broth, milk and nutmeg. Bring to simmer stirring frequently, and cook for 3-4 minutes.
4. Add parmesan cheese and cook for 1 more minute, stirring two or three times. Taste for salt. Serve immediately with *crostini* on the side.

CROSTINI DI PANE PER MINESTRA

Fried Bread Squares for Soup

11 slices firm-bodied white bread
Vegetable oil, enough to come ½ inch up the side of the pan.

1. Cut away the crusts of the bread and cut the slices into 1 inch squares.
2. In a large skillet add the oil to ½ inch depth. Heat over moderate high heat. Bread should sizzle when it goes in. Test with one square. When oil is hot, put in as much bread as will fit loosely in a single layer. Cook in batches if necessary. Turn down heat as bread will burn easily. Bread cooks very rapidly. As soon as squares turn light gold in color remove to paper towels, sprinkle lightly with salt, let drain.
3. Serve with soup.