

## **Creamed Spinach**

### **Ingredients:**

4 bunches of spinach  
2 ½ cups milk  
6 slices bacon  
2 tsp salt  
1 large onion  
1 tsp coarsely ground pepper  
6 tbsp flour

Cut bacon into very small cubes and grate (preferable) or finely dice onion.

Place in a saucepan and sauté until bacon is cooked.

Gradually stir in flour to make a smooth paste.

Slowly add milk, bring to a boil, and let simmer over low heat until it thickens.

Add salt and pepper.

Chop spinach fine, and add to cream sauce.

Keep on heat until spinach is wilted.

## **Rice in Chicken Broth**

This is simple to prepare. Use recommended amounts of rice and water for the group to be served, and add a sufficient amount of Knorr's Caldo de Pollo to the water to give it a good flavor.