

## **CREAMED SPINACH A LA PALM**

5 10 oz. boxes frozen chopped spinach, completely thawed  
4 tbsp butter  
3 cups heavy cream  
2 tsp salt  
1 tsp pepper  
1 tsp ground nutmeg  
2 tbsp cornstarch  
2 tbsp water  
2 cup grated parmigiano-reggiano

Using your hands squeeze as much water from the thawed spinach as possible. In a large sauce pan, combine butter and cream over medium heat. When butter has melted stir in the spinach, salt, pepper, and nutmeg. Stirring occasionally bring to a simmer and cook for 3 minutes. In a small bowl blend cornstarch and water till all the starch is dissolved and a smooth paste has formed. Add cornstarch mixture to the spinach mixture stirring until thickened about 2-3 minutes. Stir in the parmigiano. Cover and remove from heat.

**PREPARE AHEAD TO THIS POINT BEFORE THE SHRIMP REMOULADE IS SERVED.**

**WHEN STEAKS ARE JUST ABOUT DONE, WARM SPINACH UP AND SERVE WITH POTATOES AND STEAK.**