

Louisiana Creamed Spinach

MAKES 4 SERVINGS

I love this version of the steak house classic so much that I could eat it at almost every meal.

It's rich and very satisfying so you don't need a large serving—but, hey, do whatever makes you happy.

1/2 tsp unsalted butter
1 1/4 lbs fresh baby spinach, rinsed as necessary
1 cup heavy cream
1 tbsp cornstarch
2 tbsp milk
5 tbsp grated Parmigiano-Reggiano
1/2 tsp salt
1/8 tsp ground white pepper
1/3 packed cup grated sharp or medium Cheddar
Tabasco to taste

Preheat the oven to 400°F. Lightly grease a 2-cup baking dish or ramekin with the butter and set aside.

Place the rinsed spinach so as to cover the bottom of a large skillet or sauté pan over medium heat, cover tightly, and cook, stirring occasionally, until completely wilted, 5 to 7 minutes. Drain in a colander and set aside.

Bring the cream to a low boil in a medium saucepan. Remove from the heat.

Whisk the cornstarch and milk in a small bowl until smooth to make a slurry. Add the slurry to the hot cream and return to medium heat, whisking until the mixture thickens and starts to boil, about 1 minute. Add the Parmesan, salt, and pepper and whisk until smooth. Add the cooked spinach and stirring constantly with a wooden spoon, return to a boil, about 1 minute.

Remove from the heat.

Add Tabasco to taste; that is to say until you just begin to taste it.

Pour the spinach into the prepared baking dish, sprinkle the Cheddar evenly over the top, and bake until the cheese is melted, 5 to 6 minutes.

Serve hot

We use baby spinach to make our creamed spinach—it is much cleaner than the larger variety, the stems are tender and do not need to be removed, and it does not need to be chopped for the final preparation. If you use larger spinach leaves, remove the tough stems and wash the leaves well also you will need to chop the cooked leaves before adding them to the cream mixture