

## **Spinach balls**

Mix the following ingredients

- 10 oz package of frozen spinach (thawed and well drained) or even better use fresh spinach cooked in a tablespoon of water for a few minutes and then well drained
- 1 cup of herb stuffing mix (use stale bread crumbs and fresh or dried herbs)
- half a cup of Parmesan cheese
- 2 beaten eggs,
- one third cup of melted butter
- 1 teaspoon minced onion
- 1/8 teaspoon of nutmeg.

Roll ball ingredients into one inch balls and arrange on baking sheet, freeze for 15 minutes. Then preheat oven to 350 (180) degrees and bake for 10 to 15 minutes until lightly golden brown.

Serve them with the following sauce:

- ½ cup mayo,
- ¼ cup sour cream
- 1 tsp lemon juice
- 1 tsp sugar
- 1 tsp mustard
- Dash of Tabasco sauce

Enjoy!