

# Spinach Madeleine

*Source: Cousin Marce*

## Ingredients

- 2 pkgs frozen chopped spinach
- 4 tbsps butter
- 2 tbsps flour
- 2 tbsps finely chopped onion
- ½ cup evaporated milk
- ½ cup vegetable liquid, reserved from cooking spinach
- ½ tsp black pepper
- ¾ tsp celery salt
- ½ tsp garlic salt
- 6 oz roll Jalapeno cheese (Kraft)
- 1 tsp Worcestershire sauce

## Method

Cook spinach according to pkg directions. Drain and reserve ½ cup of liquid.

Melt butter in saucepan over medium heat. Add onion and sauté for few minutes. Add flour, stirring until blended and smooth.

Combine veg. liquid and ½ cup canned milk in measuring cup and then add to mixture slowly to avoid lumps. Cook until thick and smooth.

Add seasonings and cheese which has been cut into small pieces. Stir until blended and cheese has melted. Add spinach and mix well.

This may be served immediately or refrigerated overnight to enhance the flavor. Reheat in oven at 350 degrees about an hour, give or take.

## Notes

I don't think I have ever made this but it is a tradition at our big family Thanksgiving dinners.