comments

notes

SPINACH SURPRISE

This is much like a soufflé and is very rich. Leftovers can be put in a new baking dish, and reheated. It's great because it can be made frozen ahead of time, saving you preparation time on "day of."

Bring the casserole out of the freezer perhaps an hour before baking, to let it partially thaw. Don't thaw the packages of spinach before making the casserole; try cutting up with scissors.

	Ingredients
Measure	6 T flour 2-1/2 C large-curd cottage cheese
Tear into pieces	8 slices American cheese
Chop into pieces	1 stick butter
Have available	5 eggs
Coarsely chop	2 pkg. frozen chopped spinach
	Tear into pieces Chop into pieces Have available

Combine the eggs and flour thoroughly.

Add in cheeses, butter and spinach. Mix together and put in casserole dish.

Freeze.

When ready to use:

Remove from freezer and partially thaw.

Bake 350 degrees for 1 hour.

Remove from oven and let it set up for 30 minutes.