

Spinach Turnovers

*Jean von Bereghy - Oconomowoc, WI
Taste of Home Prize-Winning Recipes*

Yield: 4 dozen

*2 packages (8 ounces ea) cream
cheese, softened*

3/4 cup butter, softened

2 1/2 cups all-purpose flour

1/2 teaspoon salt

FILLING

5 strips bacon, diced

1/4 cup onion, finely chopped

2 cloves garlic, minced

*1 package (10 ounces) frozen chopped
spinach, thawed and well drained*

1 cup small-curd cottage cheese

1/4 teaspoon salt

1/4 teaspoon pepper

1/8 teaspoon ground nutmeg

1 egg, beaten

salsa (optional)

In a mixing bowl, beat the cream cheese and butter until smooth. Combine the flour and salt. Gradually add to the creamed mixture (the dough will be stiff). Turn onto a floured surface. Gently knead ten times. Cover and refrigerate for two hours.

In a skillet, cook the bacon until crisp. Remove the bacon and reserve one tablespoon of drippings. Saute' the onion and garlic in the drippings until tender. Remove from the heat. Stir in the bacon, spinach, cottage cheese and seasonings. Cool.

Preheat the oven to 400 degrees.

On a lightly floured surface, roll the dough to 1/8-inch thickness. Cut into 3-inch circles. Brush the edges with egg. Place one heaping teaspoon of filling on each circle. Fold over and seal the edges. Prick the tops with a fork. Brush with egg.

Bake for 10 to 12 minutes or until golden brown.

Serve with salsa, if desired.

Baked turnovers may be frozen.

*Reheat unthawed turnovers at 400
degrees for 10 minutes.*

Per Serving (excluding unknown items): 4369 Calories; 325g Fat (66.1% calories from fat); 99g Protein; 276g Carbohydrate; 23g Dietary Fiber; 1120mg Cholesterol; 5295mg Sodium. Exchanges: 15 1/2 Grain(Starch); 7 Lean Meat; 4 1/2 Vegetable; 60 Fat.