
Baked Spinach Balls

Marilyn DiMaggio - Hudson's Oakland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 packages (10 ounce ea) frozen chopped spinach

6 eggs

1 cup grated Parmesan cheese

3/4 Cup butter, softened

1 tablespoon chopped fresh parsley

salt (to taste)

pepper (to taste)

2 cups stuffing mix, crushed

Cook the spinach according to package directions. Drain very well. Set aside.

Preheat the oven to 350 degrees.

In a medium bowl, combine the eggs, cheese, butter, parsley, salt and pepper. Mix well.

Stir in the spinach and stuffing mix.

Shape the mixture into small bowls. Place the balls on an ungreased cookie sheet.

Bake for about 10 minutes.

Serve warm.

Yield: 36 to 48 balls

Appetizers

Per Serving (excluding unknown items): 2248 Calories; 195g Fat (75.7% calories from fat); 99g Protein; 42g Carbohydrate; 27g Dietary Fiber; 1707mg Cholesterol; 3990mg Sodium. Exchanges: 9 1/2 Lean Meat; 7 1/2 Vegetable; 31 1/2 Fat.