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# Perfect Spinach Spread

*Ginger Wells Lee*

*Party Recipes from the Charleston Junior League - 1993*

**1 pound spinach, washed and tough stems removed**  
**1 1/4 cups sour cream**  
**1 clove garlic, crushed**  
**1/4 teaspoon salt**  
**1 teaspoon fresh lemon juice**  
**1/4 teaspoon white pepper**  
**4 drops hot pepper sauce**  
**1 teaspoon bottled horseradish**

Wash the spinach. In a saute' pan over medium heat, cook with the water clinging to the leaves for about 7 minutes. Drain well and chop.

In the bowl of a food processor, place the spinach, sour cream, garlic, salt, lemon juice, white pepper, hot sauce and horseradish. Pulse four or five times until the mixture contains flecks of green and white.

Transfer the mixture to a medium-size bowl. Chill, covered, for four to five hours.

Serve with small chunks of bread or potato chips.

Yield: 2 cups

## **Appetizers**

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*Per Serving (excluding unknown items): 723 Calories; 62g Fat (72.7% calories from fat); 22g Protein; 30g Carbohydrate; 12g Dietary Fiber; 128mg Cholesterol; 1056mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Vegetable; 0 Fruit; 1 Non-Fat Milk; 12 Fat; 0 Other Carbohydrates.*