

Popovers with Creamed Spinach

Ingredients - Popovers:

1 1/4 cups all-purpose flour
1/4 teaspoon kosher salt
3 large eggs
1 1/4 cup milk (not skim milk)
2 tablespoons unsalted butter, cut into 6 even pieces
1 tablespoons unsalted butter, melted
16 tablespoons freshly grated parmesan cheese (for topping), optional

Directions - Popovers:

1) Oil or spray (with nonstick vegetable oil spray) popover pan; place popover pan onto a large cookie sheet. Preheat oven 400 F and set rack in the middle of the oven. Preheat popover pan (atop cookie sheet) in oven about 2 minutes.
2) Blend flour, salt, eggs, milk and melted butter until mixture is the consistency of heavy cream, about 1 -2 minutes (mixture can be blended in a food processor, electric or hand mixer). Note, the batter can be made ahead of time and stored in the refrigerator; however, batter should be used at room temperature.
3) Place 1 small piece of butter in each cup and place back in preheated oven until butter is bubbly, about 1 minute. Fill each cup half full with batter. If choosing to add parmesan cheese, top each tin with 2 tablespoons of parmesan cheese. Bake 20 minutes. Reduce temperature to 300 F and continue baking 20 minutes. Serve immediately. Makes 8 popovers.

Ingredients - Creamed Spinach:

3 tablespoons unsalted butter
24 ounces weight fresh baby spinach
1 stick unsalted butter
8 tablespoons all purpose flour
1/2 whole yellow onion, diced
3 cloves garlic, minced
2 cups whole milk
1 teaspoon kosher salt
1/2 teaspoon freshly ground pepper
1/4 teaspoon ground nutmeg

Directions - Creamed Spinach:

1) To cook spinach, melt 3 tablespoons butter in a very large pot or saucepan. Add spinach and cook until wilted, about 4-5 minutes.
2) Melt 1 stick of butter in a pot. Sprinkle in flour and whisk together. Cook over medium heat for five minutes or until light golden brown. Throw in onion and garlic and stir together, cooking for another minute. Pour in 2 cups of milk, whisking constantly, and cook for another 2-3 minutes. If sauce is too thick (eg, pudding-like) whisk in 1/4 cup milk. Season the spinach cream sauce with salt, pepper, and nutmeg. Add spinach to the cream sauce, stirring gently to combine. Serve immediately.