

# Spinach Gratin

Marilyn Sprague, 2019 Potluck

Ina Garten, "Parties"

4 tablespoons unsalted butter  
4 cups chopped yellow onions  
¼ cup all-purpose flour  
¼ teaspoon grated nutmeg  
1 cup heavy cream  
2 cups milk  
About 3 pounds frozen chopped spinach, defrosted (5 10-ounce packages)  
1 cup freshly grated Parmesan cheese  
1 tablespoon kosher salt  
½ teaspoon freshly ground black pepper  
½ cup grated Gruyere cheese

Preheat oven to 425 degrees.

Melt butter in heavy-bottomed saute pan over medium heat. Add onions and saute until translucent, about 15 minutes. Add flour and nutmeg and cook, stirring, for 2 more minutes. Add cream and milk and cook until thickened. Squeeze as much liquid as possible from the spinach and add the spinach to the sauce. Add ½ cup of the Parmesan cheese and mix well. Season to taste with salt and pepper.

Transfer spinach to baking dish (with buttered bottom) and sprinkle remaining ½ cup Parmesan and the Gruyere on top. Bake for 20 minutes, or until hot and bubbly. Serve immediately.