

TIM FARMER'S COUNTRY KITCHEN

CREAMED SPINACH

2 pieces bacon

1/3 onion, chopped

1 tablespoon butter

1 tablespoon flour

2/3 cup half and half

Dash of nutmeg

Pepper

1/2 cup Gruyere cheese



Cook bacon and remove from pan. In remaining grease, add onions and cook until soft. Add in 10-12 ounces of spinach, a little at a time, stirring as it shrinks. Once spinach is wilted, chop bacon and add back to skillet.

In separate pan melt butter and stir in flour until smooth. Add half and half, seasonings and cheese and stir until thick. Pour over spinach and stir to combine.