

## RAHMSPINAT MIT SPÄTZLE (GERMAN-STYLE CREAMED SPINACH WITH SPÄTZLE)

(my recipe for Spätzle can be found here. Alternatively you can make noodles or even potatoes)

<http://www.cupofsugarpinchofsalt.com/2011/04/02/spatzle/>

### INGREDIENTS

1 pound fresh spinach or 1 package frozen spinach, chopped  
3 tablespoons butter, divided  
1 teaspoon chicken or vegetable bouillon concentrate (or one cube)  
2 tablespoon flour  
1 cup milk (whole or 2%)  
salt and pepper to taste  
pinch of nutmeg  
splash of heavy cream

### DIRECTIONS

Wash and soak fresh spinach thoroughly and drain. Blanch spinach in boiling water for about 2 minutes; drain and rinse in cold water. Squeeze spinach to remove moisture and chop well. If using frozen spinach, thaw directed, then drain well. Put in blender and puree until very smooth. You may have to add a little water if you removed too much, but better to have to add more than have it too liquidly.

Heat large heavy skillet on medium, melt butter until lightly browned and add the bouillon concentrate and stir together. Add flour, stir until smooth. Slowly add milk, stirring until mixture thickens. Be careful that your roux does not become lumpy so stir well.

Combine spinach with the white sauce and taste to re-season. Add salt and pepper to taste. Simmer briefly and remove from heat. Add the pinch of nutmeg and splash of heavy cream. Serve with spätzle, noodles or potatoes.