

Spinach Balls

Good make ahead dish

This came from a neighborhood cooking group in Plano Texas. Makes 6 dozen.

Quantity	Ingredients	Preparation Notes
2 10 oz pkgs	Frozen chopped spinach	• Cook spinach and then drain very well, first in sieve and then in paper towels
2 Cups	Bread stuffing - plain	• Mix remaining ingredients and spinach
1	Medium Onion Chopped	• Form into balls about the size of walnuts
1 Tbsp	Instant minced garlic	• Place on cookie sheet sprayed with pam
1 tsp	Black Pepper	• Freeze
6	Eggs	• When frozen, place in plastic bag.
3/4 Cup	Parmesan Cheese	• When ready to serve, bake on cookie sheet for 15 to 25 minutes until they are stiff, not gooey.
1/2 tsp	Thyme	
1/2 tsp	red pepper	
1/2 tsp	Accent seasoning	