



- 2 boxes 10 oz. frozen chopped spinach, cooked & drained
- 2 cups Pepperidge Farm herb seasoned stuffing
- 1 lg. onion, finely chopped
- 6 lg. eggs, beaten
- 3/4 cup melted butter
- 1/2 cup fresh grated parmesan cheese
- 1 tsp. garlic salt
- 1 tsp. pepper
- 1/2 tsp. thyme

NOTE: This hors d'oeuvre can be prepared up to a month in advance and frozen.

Cook & drain spinach well. Add other ingredients. Blend well and CHILL OVERNIGHT. Shape with wet hands into bite-size balls (about 1 inch). Freeze if desired on cookie trays; once the balls are frozen, they can be transferred to Ziploc bags for freezer storage. When ready to use, place spinach balls on a greased cookie tray. If frozen, bake at 350°F for 45 minutes until slightly golden on top. If unfrozen, bake at 350°F for 25-30 minutes until slightly golden on top. Makes approx. 40 spinach balls. Double recipe for holidays and big parties.