

Spinach Balls

48 balls

2 boxes	frozen chopped spinach (heat and squeeze out excess liquid) - do not fully cook, just enough to thaw - I use clean dish towel to wring out excess water
2 Cups	Pepperidge Farm herb stuffing mix (blue bag) - crush or remove large chunks before measuring - I put stuffing in large plastic zip lock bag, and use rolling pin to crush large pieces
4	beaten eggs
1 tsp.	garlic salt
¼ Cup	finely diced onion
½ Cup	grated Parmesan cheese
1 ½ stick	melted butter

1. Prep all ingredients and combine at same time.
 - a. Add warm butter and spinach last so you don't cook the egg
2. Use small cookie scoop to form balls (or hand make walnut-size balls)
 - a. I put balls on tin foil first and then use hands to shape balls
 - b. If freezing for later, pack into containers and cool first so they don't ice up
 - c. If baking now, I use parchment paper on a cookie sheet to bake
3. Bake at 350 degrees for 15-25 minutes (until slightly brown and firm to touch)
 - a. Usually done once butter starts to bubble around edges
4. Move to serving plate and Serve warm

OK to freeze before cooked.

Thaw completely before cooking.