

Spinach Balls II

Carol Maxwell

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

2 packages frozen chopped spinach
3 cups herb seasoned stuffing mix
1 large onion, chopped
6 eggs, well beaten
3/4 cup butter, melted
1/2 cup Parmesan cheese
1/2 teaspoon thyme
1 1/2 teaspoons pepper

Preheat the oven to 325 degrees.

Thaw the spinach. Squeeze the water out.

In a bowl, combine the spinach, stuffing mix, onion, eggs, butter, Parmesan, thyme and pepper. Mix well.

Shape the mixture into one-inch round balls. Place on a lightly greased baking sheet.

Bake for 15 to 20 minutes.

(These balls can be made ahead. Place on a baking sheet in the freezer until they freeze solid. Then place in a freezer bag. Cook frozen balls at 325 degrees for 30 minutes.)

Per Serving (excluding unknown items): 2116 Calories; 183g Fat (75.1% calories from fat); 84g Protein; 52g Carbohydrate; 30g Dietary Fiber; 1676mg Cholesterol; 3248mg Sodium. Exchanges: 0 Grain(Starch); 7 Lean Meat; 9 Vegetable; 31 Fat.