

Spinach Balls IV

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*2 packages (10 ounce ea)
frozen chopped spinach
2 cups stuffing mix, crushed
1 cup Parmesan cheese
1 stick butter, melted
3 green onions, finely
chopped
3 eggs
dash nutmeg
1/4 cup dry mustard
1/2 cup red wine vinegar
1 egg yolk
1/4 cup sugar*

In a bowl, combine the mustard, vinegar, egg yolk and sugar. Mix well. Set aside and refrigerate until ready for use.

Let the mixture stand for four hours.

Preheat the oven to 350 degrees.

In a bowl, combine the spinach, stuffing mix, Parmesan, butter, green onions, eggs and nutmeg. Mix well.

Form the mixture into one-inch balls.

Bake for 10 to 15 minutes.

Serve with the mustard sauce.

Per Serving (excluding unknown items): 1984 Calories; 144g Fat (62.7% calories from fat); 88g Protein; 105g Carbohydrate; 29g Dietary Fiber; 1160mg Cholesterol; 3326mg Sodium. Exchanges: 0 Grain(Starch); 8 Lean Meat; 8 Vegetable; 22 1/2 Fat; 4 Other Carbohydrates.