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# Spinach Herb Filling

*Cross Keys Inn - Pittsburgh, PA*

*Pittsburgh Chefs Cook Book - 1989*

**1/4 ounce chopped shallots**  
**3/4 clove garlic, nashed**  
**3/4 ounce margarine**  
**6 ounces frozen chopped spinach, thawed and drained**  
**1/8 teaspoon leaf tarragon, crumbled**  
**1/16 cup parsley flakes, chopped**  
**1 1/2 teaspoons lemon juice**  
**1/8 cup Anisette liqueur**  
**1/4 teaspoon black pepper**  
**1/4 teaspoon salt**

In a skillet, melt the margarine. Saute' the shallots and garlic until soft.

Combine the thawed spinach with the tarragon, parsley flakes, lemon juice, Anisette liqueur, black pepper and salt.

Add the sautee'd vegetables to the spinach mixture. Mix well.

Chill and reserve until needed.

## **Condiments, Sauces, Seafood**

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*Per Serving (excluding unknown items): 205 Calories; 18g Fat (72.0% calories from fat); 6g Protein; 10g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 861mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 0 Fruit; 3 1/2 Fat.*