

# Spinach Balls V

*Linda Backus - Port Sanilac, MI*

*Treasure Classics - National LP Gas Association - 1985*

## **Yield: 36 spinach balls**

*4 eggs*

*2 cups herb croutons*

*1/2 cup Parmesan cheese*

*1/2 teaspoon thyme*

*1/2 teaspoon pepper*

*1/2 teaspoon garlic powder*

*1 teaspoon salt*

*1 medium onion, chopped*

*3/4 cup butter, melted*

*2 packages (10 ounce ea)*

*frozen chopped spinach,*

*cooked for 10 minutes,*

*drained well*

## **Preparation Time: 20 minutes**

### **Bake Time: 20 minutes**

In a bowl, beat the eggs. Add the remaining ingredients. Mix well.

Place the mixture in the refrigerator for about three hours or overnight.

Make sure that the mixture is cool.

Roll the mixture into balls about the size of a walnut. Place on a greased cookie sheet.

Bake at 350 degrees for 15 minutes.

---

Per Serving (excluding unknown items): 1967 Calories; 173g Fat (76.0% calories from fat); 71g Protein; 51g Carbohydrate; 30g Dietary Fiber; 1252mg Cholesterol; 5239mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Lean Meat; 9 Vegetable; 30 Fat.