

## PEANUT BUTTER SPINACH

### Ingredients:

1 lb fresh spinach leave cut into  
1 inch to 2 inch pieces.  
1/3 cup chopped, sautéed onions  
3 T peanut butter

### White sauce:

2 T. Butter  
2 T. Flour  
1 cup milk  
¼ tsp salt  
Dash of pepper

### Directions:

Put spinach in a large pan and sprinkle with a small amount  
Of water (2 T). Cook until spinach is cooked down and all  
wet. Drain well in colander. Return to pan. Add sautéed  
onions and peanut butter. Set aside.

Melt 2 T. butter in a heavy sauce pan. Add 2 T. flour and  
blend together. Add 1 cup milk stirring constantly. Add ¼  
tsp. salt and a dash of pepper. Cook until thick and smooth.  
Add to spinach mixture. Serve hot.