

Spinach balls



Preparation time: 30 minutes

Chill: 2 hours

Baking time: 25 minutes

Total time: 3 hours

- $\frac{1}{2}$ cup margarine
- 1 cup chopped onion
- 20 ounces frozen chopped spinach
- 4 eggs
- $2\frac{1}{2}$ cups stuffing mix
- $\frac{1}{2}$ cup parmesan cheese
- 2 cloves garlic
- 1 teaspoon thyme
- 1 teaspoon salt

Directions

1. Melt the margarine in a pan, then add chopped onion and sauté.

2. Cook spinach in microwave, then drain excess liquids with a strainer.
3. Put eggs into a large bowl and beat lightly. Add sautéed onion and butter, spinach, stuffing, parmesan, garlic, thyme, and salt to the bowl and mix well.
4. Let chill in refrigerator for several hours.
5. Preheat oven to 350 degrees. Roll chilled spinach mix into small balls (about one inch diameter) and place on a cookie sheet. Bake for 20-30 minutes, turning the balls after the first 10 minutes.