



After All That . . . The Absolutely Perfect Creamed Spinach

Makes 8 to 10 servings

1 stick (8 tablespoons) butter,
plus more for the baking dish
2 pounds spinach
2 cups heavy cream
1 teaspoon salt
 $\frac{1}{2}$ teaspoon ground black pepper
2 cloves garlic, minced
 $\frac{1}{4}$ teaspoon grated nutmeg
 $\frac{1}{2}$ cup grated Parmesan cheese
1 cup grated Gruyère cheese

Preheat the oven to 350°F. Butter a 9 by 13-inch baking dish.

In a large heavy skillet over medium-high heat, melt 1 stick (8 tablespoons) of the butter. When the foaming has subsided, add the spinach all at one time, and let it cook until it has released all of its water, and it is wilted. Drain the spinach in a colander, chop it coarsely, and set it aside.

In a large heavy stockpot over medium-high heat, combine the cream, salt, pepper, garlic, and nutmeg, and bring them to a boil. Immediately turn the heat down, and whisk in the cheeses, a little at a time until the sauce has thickened, and the cheeses are fully incorporated.

Turn off the heat, stir in the chopped spinach, and pour the entire mixture into the prepared baking dish. Place it in the oven for 12 to 15 minutes until the spinach is golden brown and bubbling.

I have published at least four super-delicious, creamed spinach recipes in my career—but this one is, hands-down, the very “bestest” of all, so delicious I could sit in bed and eat it.





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