

Katy Richard's
Spinach Pie

Ingredients:

- 2 10oz. packages frozen chopped spinach -OR- equivalent amount fresh
 - Katy: "I've used both. Fresh is better, but not crazy better."
- 1 small onion chopped, around 1/2 cup or so
- 2 cloves garlic minced
- 1 tbsp. butter
- 1 tbsp. olive oil
- 5 eggs
- 1/4 cup half-n-half
- 3 good shakes of Tabasco
- 3 good shakes of Lea & Perrins (other worcestershire sauce doesn't compare!)
- 1 tsp. kosher salt, 1/2 tsp. black pepper, 1/4 tsp. cayenne; -OR- 1 tsp. of Cajun seasoning
- 1/4 tsp. ground nutmeg
- 8-10oz. of cheese, grated
 - Katy: "I use muenster and cheddar, or cheddar and monterey jack. Sometimes pepper jack. Feta is lovely too. You can play with different cheeses. I always use a mix of two kinds."
- Pie shell
 - Katy: "I've used both homemade and store bought (like the kind from Pillsbury that come 2 in a pack and you roll into your own dish). Homemade is better, but the other kind works fine!"

Directions:

1. Thaw frozen spinach in microwave or on counter. Squeeze to remove most, but not all of the liquid. Set aside.
2. Sauté onion and garlic in butter and olive oil until soft and beginning to brown. Add spinach to pan and mix thoroughly. Turn off fire.
3. Beat eggs well in large bowl. Add half-n-half, and seasonings. Stir in those completely, then stir in about 2/3rds of the cheese.
4. If spinach is still hot, slowly add the spinach to the eggs in spoonfuls, mixing well after each addition so eggs don't scramble. If cooled, then just mix it in as you like.
5. Pour all into the pie shell, distributing ingredients evenly. Top with remaining cheese.
6. Bake for 50 minutes to an hour at 350°F. Cheese will be golden brown and bubbly. Let sit for a few minutes before cutting.

Katy: "We always serve this with chilled cranberry sauce and it is delicious! Also, it's my fix to sprinkle my slice with a tiny pinch of extra kosher salt. Enjoy!"