

Spinach Pie

Preheat oven to 375°.
1-9" unbaked pie shell or recipe to follow.

For each pie shell-

1 cup flour

3 oz cream cheese

½ cup of butter

Mix together butter with mixer, flour into a ball. Cover with clear wrap or moist cloth and refrigerate for at least 1 hour. Roll out on a well-floured pastry sheet to fit the 9" pie plate. Line pie plate loosely with pastry.

Filling:

1 tablespoon grated Parmesan cheese

1 cup of grated Swiss cheese (jarlsberg cheese)

1 - 10oz. Box of frozen chopped spinach, defrosted and drained

Egg Mixture:

Mix; 3 eggs beaten

1 cup half and half ***OR*** heavy cream

½ teaspoon of seasoned salt (we use Jane's)

Dash of black pepper

Sprinkle the Parmesan cheese evenly on the bottom of the pie shell. Pull apart the spinach and spread evenly over the Parmesan **NO LUMPS**. Sprinkle the Swiss evenly over the Spinach. Pour the Egg Mixture gently and evenly into the pie shell.

Bake at 375° on center rack for 40 minutes until top is golden. All ovens are different; monitor this closely to prevent burning/overcooking.