



# Spinach Balls

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## INGREDIENTS

2 10-ounce packages frozen chopped spinach, thawed and squeezed dry  
2 cups herb stuffing mix, crushed  
1 cup firmly packed freshly grated Parmesan cheese (5ounce wedge)  
1/2 cup (1 stick) butter, melted  
4 small green onions, finely chopped  
3 eggs  
Dash of freshly grated nutmeg  
Mustard Sauce (see following recipe)

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## DIRECTIONS

Combine all ingredients except sauce in large bowl and mix well. Shape into 1- inch balls. Cover and refrigerate or freeze until ready to bake.

Preheat oven to 350°F. Set balls on ungreased baking sheet and bake until golden brown, about 10 to 15 minutes. Serve with Mustard Sauce

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### Mustard Sauce.

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1/2 cup dry mustard  
1/2 cup white vinegar  
1/4 cup sugar

1 egg yolk

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Combine mustard and vinegar in small bowl. Cover and let stand at room temperature 4 hours. Mix sugar and egg yolk in small saucepan. Add mustard-vinegar mixture and cook over low heat, stirring constantly, until slightly thickened. Cover and chill. Serve at room temperature.

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