Creamed Spinach

Make-ahead · Serves a crowd · Serves 6–8

Ken's note: TBD

Ingredients

- 3 Tbsp unsalted butter
- ½ cup finely chopped shallots
- 2 cloves garlic, minced
- 2 cups heavy cream
- Freshly grated nutmeg (be generous with a pinch or two)
- ½ cup finely grated Parmigiano-Reggiano
- 2 lb frozen cut-leaf spinach, thawed and squeezed very dry
- A dash of hot sauce (Cholula preferred; Frank's or any works)
- Black pepper
- Salt

Method

1. Melt the butter and cook the shallots until soft, then add the garlic for a minute. Pour in the cream, add the nutmeg and pepper, and simmer until the cream thickens and coats a spoon, about 10 minutes. Stir in the Parmesan, then the spinach, and heat through. If it looks loose, cook a minute more to drive off the water. Add a dash of hot sauce. Taste and salt at the end — the cheese is already salty.