

#1 - My Way Spinach Bake

From the Kitchen of <http://www.deepsouthdish.com>

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2 (10 ounces) packages frozen, chopped spinach
4 tablespoons of butter
1 cup of chopped onion
1 cup of chopped celery
Kosher salt and freshly cracked black pepper, to taste
1/4 to 1/2 teaspoon of [Slap Ya Mama](#) or your favorite
Cajun seasoning, or to taste
Dash of Worcestershire sauce
1 tablespoon [Louisiana hot sauce](#)
8 ounces of [garlic cheese roll substitute](#), Mexican style
Velveeta, pepper jack, plain softened cream cheese,
or your favorite choice of cheese
2 cups of sour cream
1 cup of canned, sliced mushrooms, drained, optional
About 4 passes of whole nutmeg over a [microplane grater](#) , optional
Grated cheddar or mozzarella cheese for topping, optional

Preheat the oven to 350 degrees. Butter a 9 x 9 inch baking dish and set aside. Microwave the spinach, and set aside to drain.

Melt the butter and saute the onion and celery. Add the salt, pepper, Cajun seasoning, Worcestershire, and hot sauce. Stir in the cream cheese and sour cream, add the mushrooms and spinach and make a few passes of whole nutmeg over a [microplane grater](#); blend together well. Taste and adjust seasonings and transfer to prepared baking dish.

Sprinkle top with cheese, if desired, and bake at 350 degrees for about 15 to 20 minutes or until hot and bubbly.

Double for the holidays.

#2 - The Original Madeline Nevill Spinach Madeline

Green Springs Bed and Breakfast Specialty Recipe

St. Francisville, Louisiana

Shared from the Kitchen of <http://www.deepsouthdish.com>

2 packages frozen, chopped spinach
4 tablespoons butter
2 tablespoons flour
2 tablespoons chopped onion
1/2 cup evaporated milk
1/2 cup vegetable broth
1/2 teaspoon black pepper
3/4 teaspoon celery salt
Salt to taste
6 ounces of Mexican Velveeta (cut into small pieces)*
1 teaspoon Worcestershire sauce
Red pepper to taste
2 tablespoons [green Tabasco pepper sauce](#)

Cook spinach according to package directions; drain and reserve liquor. Melt butter in saucepan over low heat. Add flour, stirring until blended and smooth, but not brown. Add onion and vegetable broth and cook until soft. Add evaporated milk slowly, stirring constantly to avoid lumps. Cook until smooth and thick, continuing to stir. Add seasonings and cheese; stir until melted. Combine with cooked spinach.

This may be served immediately or put into a casserole and topped with buttered bread crumbs. The flavor is improved if the casserole is left in the refrigerator overnight. The dish may also be frozen.

Serves: 5 to 6

*The original recipe called for one 6-ounce roll garlic cheese, but that product is no longer available.

Double for the holidays.

#3 - The "New" River Roads

Recipes Spinach Madeleine

[From the Junior League of Baton Rouge](#)

Shared from the Kitchen of <http://www.deepsouthdish.com>

2 packages frozen chopped spinach
3/4 teaspoon celery salt
4 tablespoons butter
3/4 teaspoon garlic salt
2 tablespoons flour
Salt to taste
2 tablespoons chopped onion
6 ounces Kraft Velveeta
1/2 cup evaporated milk
2 teaspoons finely chopped fresh jalapeno peppers
1/2 cup vegetable liquor
1/2 teaspoon black pepper
1 teaspoon Worcestershire sauce
Red pepper to taste

Cook spinach according to directions on package. Drain and reserve liquor. Melt butter in saucepan over low heat.

Add flour, stirring until blended and smooth, but not brown. Add onion and cook until soft but not brown. Add liquid slowly, stirring constantly to avoid lumps.

Cook until smooth and thick; continue stirring. Add seasonings, peppers and cheese which has been cut into small pieces. Stir until melted. Combine with cooked spinach.

This may be served immediately or put into a casserole and topped with buttered bread crumbs. The flavor is improved if the latter is done and kept in refrigerator overnight. This may also be frozen.

Serves 5 to 6.

Spinach Madeleine is an extremely versatile dish. It can be served with crackers as an appetizer, as a side dish or even as a main course when stuffed in a tomato!

Source: <http://deepsouthdish.com>