

RECIPE

Spinach with Pine Nuts & Raisins

From *Cooking all Giudia*
by Benedetta Jasmine Guetta



Serves 4

½ cup raisins

2 lbs fresh spinach, trimmed

3 T extra virgin olive oil

½ onion, finely chopped

2 T pine nuts

Kosher salt and freshly ground pepper

Tips

Montini keep well in an airtight container or cookie tin for a week.

History of Recipe

This dish is considered a Jewish Venetian specialty and makes a great starter or side dish for the holidays. It is often served on Rosh Hashanah, because raisins and pine nuts are supposed to bring abundance of good luck for the coming year. The same custom exists for many Roman Jewish families.

Preparation

1. Drop the raisins into a small bowl filled with warm water and let soak until plumped.
2. Put the spinach in a large saucepan, add ⅓ cup water, cover, and cook over low heat for a few minutes, until wilted. Drain in a colander, let cool, and then squeeze well to remove the excess water. Set aside.
3. In a medium saucepan, heat the olive oil over medium heat. Add the onion and cook until tender and translucent, about 5 minutes.
4. In a small skillet toast the pine nuts over medium heat until they are gently browned, about a minute. Remove from the heat and set aside.
5. Drain the raisins and pat dry.
6. Add the spinach, pine nuts and raisins to the onions, season with salt and pepper to taste, and stir well to combine. Serve warm or at room temperature.

