



## SPINACH BALLS

- 4 Tablespoons Butter
- 4 Teaspoons Flour
- 2 Teaspoons Cream
- 1 1/4 Cups Cooked Spinach, Chopped
- 3 Eggs
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- Dash Mace
- 1/2 Teaspoon Sugar
- 1 Recipe Cream Sauce

## DIRECTIONS

1. Melt butter.
2. Add flour and blend well.
3. Add cream and spinach.
4. Remove from heat.
5. Add eggs and seasonings.
6. Mix well.
7. Drop from spoon into boiling salted water.
8. Poach for 5 minutes.
9. Serve in cream sauce.