

SPINACH BALLS	BOULES D'EPINARDS
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2 boxes frozen chopped spinach , cooked & drained well	2 ou 3 kilos d'épinards,
8 oz. leftover dried bread crumbs	224 grammes des restes des pains
6 eggs	6 oeufs
3/4 c. melted butter	3/4 tasse beurre, fondue
2 lg. onion , chopped	2 grands oignons, coupés
1/2 c. Parmesan cheese	1/2 tasse fromage, parmesan
1 tsp. garlic salt	Ail
1 tbsp. accent	
1/2 tsp. thyme	1/2 p.c. thyme
1 tsp. pepper	1 p.c. poivre

Mix all together. Chill overnight.	Combiner tout. Faire des rondes.
Roll into balls and bake on ungreased cookie sheet for 20 minutes at 350 degrees.	Faire cuire 20 minutes, 180 degés.

Recipe prepared for years by Mary Tajchman in Shawnee, Kansas, i.e. for her bridge parties or family gatherings.

Bon appétit!