

Creamed Spinach Sauce  
"The Pleasure of a Steak at Home,"  
By Mark Bittman  
*The New York Times/Eat column*  
August 12, 2015

*"Playing steakhouse chef means dreaming up the sauces and side dishes that you would most like to see on the table. Creamed spinach gives you a classic steakhouse experience in sauce form, and makes the perfect accompaniment to a grilled rib-eye."*

Total Time: 30 minutes

Yield: 4 servings

### **Ingredients**

5 ounces fresh spinach, trimmed and rinsed well

1 cup cream, plus more as needed

2 tablespoons unsalted butter

Salt and black pepper

Pinch freshly grated nutmeg (optional)

### **Preparation**

1. Bring a large pot of water to a boil, and salt it. Plunge the spinach into the boiling water, and cook for no more than a minute; transfer to an ice bath with a slotted spoon. Drain well, and squeeze with your hands to remove as much water as possible.
2. Put the cream and spinach in a blender or food processor, and purée. Transfer the mixture to a medium saucepan over medium heat. Add the butter, and sprinkle with salt, pepper and nutmeg if you're using it. Cook, stirring occasionally, until the mixture gently bubbles and thickens; add more cream for a thinner sauce. Taste, and adjust the seasoning and serve hot.