

Spinach Pie:

Pastry Crust:

1/4 c. water
1/2 c. shortening
1 1/4 c. flour
1/2 tsp. salt

- mix everything 15-30 seconds (mixer)
- flour pie plate and spread crust about 1/8" thick
- bake at 350 until lightly browned

Filling:

10 oz. fresh spinach
1 c. chopped onion
1 tbs. butter
12 oz. farmer cheese
2 eggs
3/4 tsp. salt
1/8 tsp. ground pepper
1/8 tsp. nutmeg
6oz. grated mozzarella

- toss spinach and onion/butter over medium heat until moisture has evaporated
- mix farmer cheese, eggs, salt, pepper, and mozzarella (and nutmeg, optional)
- add spinach mixture. Mix until it looks like green and white marble.
- Pour into pie shell and bake at 350 for 40-45 minutes
- Allow to cool before cutting