



**NICHOLS  
LIVERPOOL**

## Spinach Balls

2 pkgs frozen chopped spinach (cooked & well drained)  
6 eggs, beaten  
1 cup grated parmesan (or if not enough, use sharp cheddar)  
 $\frac{3}{4}$  cup softened margarine or butter (beat in with eggs)  
2 cups herb-seasoned stuffing  
Salt & Pepper to taste  
1/8 tsp. onion powder  
1/8 tsp. garlic powder

Mix all ingredients & chill until easy to handle. Make walnut-size balls. Bake unfrozen 10 minutes at 350 degrees; If frozen, bake at 350 degrees. (Hint: More stuffing mix makes easier handling depending on size of eggs.)