

# Spinach, Mushrooms and Cream Gratin

*Nigel Slater's "Tender," adapted at Food52*



## Servings: 8

*1 tablespoon unsalted butter  
2 tablespoons olive oil  
1 pound crimini mushrooms, cleaned  
and quartered lengthwise  
1/4 cup white wine, vermouth is fine  
3/4 cup heavy cream  
1/2 cup whole milk  
1 pound baby spinach  
1/2 cup parmesan cheese, grated (use  
more or less to suit your taste)  
Salt and freshblyl ground black pepper  
to taste*

Note: You won't eat most of the cream - it coats all the vegetables, but most of it ends up in the bottom of the gratin dish, so the nutrition info is high. This makes 8 side-dish servings or 4 entree sized portions. If made as a dinner entree, thicken the sauce with a little cornstarch and serve this over toast or toasted English muffins.

1. Preheat the oven to 350°. Warm butter and olive oil in a medium-hot saucepan, then add the mushrooms. Stirring occasionally, saute the mushrooms until some of their liquid cooks away and they start to brown. Add the white wine and simmer for a couple of minutes. Most of the wine will bubble away in the steam in a matter of a minute. Don't wait quite that long. Add the cream and milk and let simmer for several more minutes. Turn off the heat. (If you have time, leave this to steep; the cream and milk will get wonderfully mushroomy.)

2. Wash the spinach well and put in a saucepan over medium heat. (If you use pre-washed spinach, add it to the pan and drizzle in about 2 T. of water.) Cover the pan and let the spinach steam for just a couple of minutes - only until it's all wilted. Then drain it and squeeze the water out.

3. Add the spinach and a couple tablespoons of parmesan to the mushroom-cream mixture. Taste and season with salt and pepper and transfer to a shallow baking dish. Rearrange the spinach if it has clumped together. Sprinkle the remaining parmesan on top. Bake for about 25-30 minutes or until golden. (If the cheese melts but does not crisp, run it under the broiler for several minutes.)

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Per Serving (excluding unknown items): 170 Calories; 15g Fat (80.5% calories from fat); 4g Protein; 4g Carbohydrate; 1g Dietary Fiber; 40mg Cholesterol; 112mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 Fat.