

## M.F.K. FISHER'S SPINACH TART

### INGREDIENTS:

- 2 packages frozen spinach, thawed in bowl
- 1 large mild onion, cut in chunks
- 2 garlic cloves
- 4 to 6 celery stalks with leaves, cut in 1-inch pieces
- 1 cup chopped herbs (parsley etc.)
- Scant cup olive oil
- 4 to 6 eggs, lightly beaten
- 2 generous cups coarsely grated cheese (mild or nippy)
- Salt, pepper, nutmeg to taste
- Dry bread crumbs
- More olive oil

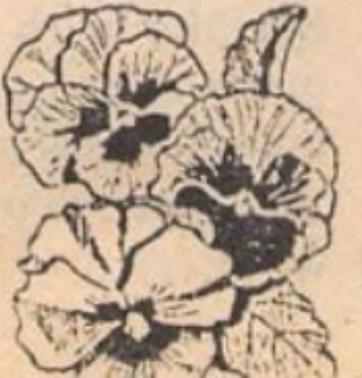
**INSTRUCTIONS:** Coarsely blend spinach with its juices, onion, garlic and celery. Add herbs and oil and blend again quickly. Mix lightly with eggs, cheese and seasonings. Spread about  $\frac{3}{4}$  inch thick on generously oiled cookie pans. Sprinkle with crumbs; drip more oil on surface and bake for at least 4 hours at 250° until dry and somewhat crisp.

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