

GARLIC CREAMED SPINACH

GOURMET FEBRUARY 2003

1/4 cup water

5 oz spinach (6 cups)

3 tablespoons heavy cream

1 garlic clove, lightly smashed and peeled

Scant 1/8 teaspoon freshly grated nutmeg

1/8 teaspoon salt

1/8 teaspoon black pepper

Bring water to a boil in a 2-quart heavy saucepan over moderate heat, and then add spinach in handfuls and cook, tossing, until wilted, 2 to 3 minutes. Transfer to a sieve set over a bowl and press on spinach with back of a wooden spoon to remove excess liquid, and then discard liquid.

Add cream, garlic, nutmeg, salt, and pepper to saucepan and boil until reduced to one tablespoon, about 2 minutes. Add spinach to cream mixture, and toss until coated and heated through.