

Spinach and Artichoke Casserole

This recipe won the 'Chef of the evening' award in July 2007.

Submitted by Kathleen Wood.

- 1 9-ounce package frozen artichoke hearts, defrosted, or
1 14-ounce can artichoke hearts
- 3 10-ounce packages frozen chopped spinach, defrosted
- 1/2 pound cream cheese
- 2 tablespoons mayonnaise
- 4 tablespoons butter or olive oil
- 6 tablespoons milk
- Pepper to taste
- 1/2 cup grated parmesan or romano cheese

If frozen artichokes are used, cook according to instructions. Do not overcook. Drain the artichokes, and place them on bottom of a 3-quart casserole. Squeeze as much moisture as possible from the spinach and layer it on top of the artichokes. In an electric mixer blend the cream cheese, mayonnaise, and butter or oil until light and fluffy. Gradually beat in the milk, and spread this mixture over the top of the spinach. Sprinkle with pepper and the cheese. Bake, uncovered, at 375° for 40 minutes, or until top is lightly browned. Serves 10 to 12.