

home cooking

"The side dish stole the show!"



Ellen Levine, our editor in chief, loved this casserole from the Mabbettville Market, in Millbrook, New York—and so did her family and friends: "When I served the dish at a weekend party, everyone raved about it. So I thought it would be great to pass along the recipe to all GH readers." Ty and Marian Bittner, left, owners of the Hudson River Valley specialty store, were happy to share.

Spinach & Artichoke Casserole

PREP 10 minutes • BAKE about 25 minutes
MAKES 8 accompaniment servings

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| 2 packages (10 ounces each) frozen chopped spinach, thawed and squeezed dry | 1/8 teaspoon salt |
| 1 can (13 3/4 ounces) artichoke hearts, drained and chopped | 1/8 teaspoon coarsely ground black pepper |
| 1/2 cup heavy cream | 2/3 cup grated Parmesan cheese |
| | 1 package (8 ounces) cream cheese, softened |
| | 1 cup whole milk |

1. Preheat oven to 350°F. In bowl, combine spinach, artichokes, cream, salt, pepper, and 1/3 cup Parmesan.
2. In small bowl, with mixer at medium speed, beat cream cheese until fluffy, occasionally scraping bowl with rubber spatula. Reduce speed to low; gradually add milk, mixing just until well blended.



3. Spoon spinach mixture into shallow 1 1/2-quart casserole or 8" by 8" glass baking dish. Pour cream-cheese mixture evenly over spinach mixture. Sprinkle with remaining 1/3 cup Parmesan. Bake 25 to 30 minutes or until edges bubble and top is golden.

■ Each serving: About 235 calories, 10 g protein, 7 g carbohydrate, 19 g total fat (12 g saturated), 2 g fiber, 62 mg cholesterol, 495 mg sodium.



in my kitchen SUSAN WESTMORELAND, FOOD DIRECTOR

Bake like a pro

I was watching Karen Tack, our fabulous baker/decorator, turn out perfect thumbprint cookies with the handle of a wooden spoon at our "Sweets of the Season" photo session. This got the two of us talking about what we have learned since we made our first batches of cookies (chocolate chip, of course!) years ago.

- Bake cookies one sheet at a time in the center of the oven; in a crunch, you can put one sheet in the lower third of the oven, one in the top third, and rotate the sheets (top to bottom and front to back) halfway through baking time.

- Splurge on butter—the flavor is incomparable, and the cookies hold their shape better too.
- To keep soft cookies moist, place a slice of bread in the storage jar; replace it every few days.
- For perfect freezing, pack cooled cookies in an airtight container with waxed paper between each layer; freeze up to 3 months. Or, wrap and freeze logs of dough to slice and bake later. No need to defrost: Just add a minute or two to the baking time.

Want to ask a question, share a recipe, or make a dish from your favorite restaurant? E-mail us at GHfood@hearst.com, or write to Home Cooking, GH, 250 West 55th St., New York, NY 10019. Include your name, address, and phone number.