



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | Lou's Pork Chops Florentine

1 teaspoon vegetable oil
2 tablespoons butter
2 tablespoons flour
 $\frac{3}{4}$ cup milk
 $\frac{1}{4}$ cup dry sherry
1 ounce ($\frac{1}{4}$ cup) shredded Swiss cheese
 $\frac{1}{8}$ teaspoon ground nutmeg
2 10-ounce packages frozen spinach, thawed
1 tablespoon grated Parmesan cheese

Heat oil in nonstick skillet over medium-high heat. Add chops and brown, about 4 minutes per side until chops are fully cooked (white when cut into), turning once.

Remove and keep warm.

In small saucepan, melt butter, whisk in flour. Add milk and cook, stirring constantly, until mixture thickens and is smooth. Stir in sherry, cheese and nutmeg.

In lightly greased casserole, place spinach to make a bed. Top with browned chops, spoon sauce over spinach and chops. Sprinkle with Parmesan cheese.

Bake, uncovered, in a 450° oven on middle rack about 10 minutes.

Move to top rack and broil until cheese is lightly browned.