

Country Commons April Newsletter -- 2023

The snow is finally melting! Glad to see some of the tulips and daffodils starting to appear.

The grass is in need of some reviving, and also the gardens. A call out to everyone who would like to help cut brush and mulch the community gardens.

Note: Thank you to people who avoided driving over the grass this winter. Has anyone seen our resident rabbits over the winter?

Also, it is important to keep your bird feeder in a safe place. Maybe bring it in at night. The bears are starting to wake up!

Cook's Corner: A welcome recipe for spring from a CC Resident*

Spinach Revisited

This recipe may be varied by adding crumbled crisp bacon or sautéed mushrooms to the spinach mixture.

1 small or medium onion, chopped

Butter

1 package (3 ounces) cream cheese**, softened

1 package frozen chopped spinach, thawed and drained

1 egg, beaten

¼ cup bread crumbs or fine prepared stuffing (not cubed)

Salt and pepper

Paprika

Preheat oven to 350.

Saute the onion in 2 tablespoons of butter until transparent. In a bowl mash the cream cheese with a fork. Add the onion, spinach, egg, bread crumbs, and salt and pepper to taste. Pour into a small buttered casserole, sprinkle with paprika, and dot with butter. Bake, uncovered, for 20 minutes.

May be assembled and refrigerated in advance; bring to room temperature before baking.

** Fat-free or low-fat cream cheese may be used.

Serves 3 to 4.

*Suggestions, contributions to the newsletter are welcome. The Newsletter committee.

