

# SPINACH WITH RAISINS AND PINE NUTS

## *ESPINACAS CON PASAS Y PINONES*

*Yield: 4 to 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Raisins	¼ cup
Pine nuts	¼ cup
Olive oil	3 Tbsp.
Onion, small, chopped, optional	1 ea.
Serrano ham, chopped, optional	3 oz.
Spinach, stems removed, well washed	2 lb.
Salt and freshly ground black pepper	to taste

### **Method**

1. Cover the raisins with hot water and set aside to plump for 30 minutes. .
2. Toast the pine nuts in a 350°F oven for about 8 minutes until golden and fragrant. Set aside. If you prefer the taste of sautéed pine nuts, heat a bit of olive oil in a sauté pan, and fry the pine nuts until golden, remove with slotted spoon and set aside.
3. In a large sauté pan cook the optional onion or minced ham in olive oil over moderate heat until tender, about 10 minutes.
4. Add the spinach and stir constantly with tongs until spinach is wilted.
5. Stir in drained raisins and pine nuts, season with salt and pepper and serve at once.

**Note:** A bit of chopped onion or minced ham is occasionally added to the dish. Salt cod and cod are often served on a bed of this fabulous spinach.

**Recipe credit:** Joyce Goldstein, as presented at the 2008 Flavor, Quality and American Menus retreat.  
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