

## Cream Of Spinach Soup.

1 cup raw ground or finely chopped spinach.

1 quart milk.

2 tablespoons flour.

2 tablespoons melted butter or other fat.

1 teaspoon salt.

If the spinach is ground, place a bowl to catch the liquid which runs from the grinder and add to the spinach. Heat the milk in a double boiler and add to it the flour and butter which have been well blended, and the ground spinach and salt. Stir until thickened and cook for about 10 minutes.