

GULLIVER'S SPINACH SOUFFLE'

Ingredients:

1 Lb	Frozen Spinach (defrosted)
1.5 Cups	Warm Milk
0.5 Cup	Fine Chopped Bacon
0.5 Cup	Chopped Onions
1 Ea	Garlic Clove (chopped fine)
1 Tsp	Salt
1/4 Tsp	Course Ground Pepper
1/3 Cup	All Purpose Flour

Method:

Squeeze spinach as dry as possible and reserve. Cook bacon slowly, do not Brown. Add chopped onions and cook until translucent. Add garlic, salt, pepper and flour. Stir continuously for about two minutes. Add milk and whip until smooth. Stir and cook for two more minutes. Add spinach and cook for five more minutes. Stir occasionally.

GULLIVER'S CREAMED CORN

Ingredients:

2 Pkgs (20 oz each)	Frozen Kernel Corn
8 oz	Whipping Cream
8 oz	Homogenized Milk.
1 Tsp	Salt
6 Tsp	Sugar
Pinch	White or Cayenne Pepper
2 Tbsp	Melted Butter
2 Tbsp	Flour

Method:

Combine all the ingredients except for the last two and bring to a boil. Simmer for 5 minutes. Blend the butter with the flour and add to the corn. Mix well and remove from heat.

Variation:

Place the finished corn in a heat proof casserole. Sprinkle parmesan cheese on top and place under a broiler until the top is evenly brown.