

Warm Spinach Mascarpone Dip Recipe

Adapted from Jaden of Steamy Kitchen

<http://blogs.discovery.com/tlc-steamy-kitchen/2009/12/warm-spinach-mascarpone-dip.html>

who adapted it from In a Cheesemaker's Kitchen by Allison Hooper

Yields 2 cups

2 lbs. fresh spinach, chopped after removing and discarding stems (should yield about 1 or 1½ lbs.)

1 small onion, minced

2 tablespoons olive oil

1/2 teaspoon kosher or sea salt (1/4 teaspoon table salt)

1/4 teaspoon freshly ground black pepper

1/4 teaspoon ground nutmeg

1/4 teaspoon cayenne pepper powder

8 ounces mascarpone cheese, softened at room temperature

3/4 cup grated parmesan or Italian blend cheese

1. Preheat the oven to 350F.
2. Remove and discard stems from spinach. Wash thoroughly. Dry the spinach (e.g., using a salad spinner) to remove as much excess water from the spinach as you can.
3. Heat a deep saute pan over medium heat. When hot, add the olive oil and swirl to coat. Add the onions and saute until soft and translucent, about 4-5 minutes (take your time, if you do this over high heat, the onions will burn and become bitter). Add the spinach and saute until the spinach is warm, but still bright green about 30 seconds.
4. Season and toss with salt, pepper, nutmeg and cayenne. Turn off the heat and stir in the mascarpone cheese and the grated parmesan.
5. Pour into oven-safe dish (e.g. removable crock from a crockpot or ramekins) and bake for 30 minutes until the cheese is bubbling around the edges. Serve warm with pita chips, bread or celery sticks.

<http://steamykitchen.com/6960-warm-spinach-mascarpone-dip.html>