

Fish Florentine  
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**Fish Florentine**

2 packages frozen spinach  
4 tablespoons melted butter or margarine (divided)  
2 tablespoons lemon juice  
1/4 cup minced onion  
2 pounds haddock, cod, or pollock  
cheese sauce (see recipe listed below)

Cook spinach as directed on package. Cook onion in 2 tablespoons butter until tender. Place fish fillets in greased shallow baking dish and dot with remaining butter. Sprinkle fish with lemon juice, cover with spinach and top with cheese sauce. Cook in oven at 350 degrees F., for 15 minutes, or until fish flakes easily.

Makes 6 servings

**Cheese Sauce**

1 cup white sauce (see below)  
3/4 cup cheddar cheese  
2 tablespoons sherry

Combine all ingredients, mixing well.

Makes 4 - 6 servings

**White Sauce**

2 tablespoons butter  
2 tablespoons flour  
1/2 cup milk  
salt and pepper

In double boiler, or small heavy pan, melt butter and stir in flour. Blend over low heat and slowly stir in milk. Stir constantly and bring slowly to the boiling point. Cook 2 minutes and season with salt and pepper to taste.

Makes 4 - 6 servings

