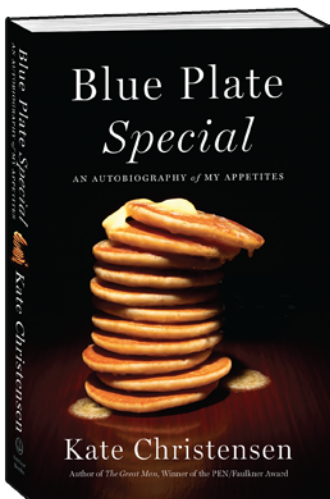




SPINACH PIE



A great memoir is always a treat, but it gets even better whenever food is involved. In *Blue Plate Special*, Kate Christensen shares the story of her life, one meal at a time. From her unorthodox childhood in 1960s Berkeley to her extraordinary success as a PEN/Faulkner Award-winning author, Christensen leads a knockabout life, full of sorrows, pleasures—and, of course, culinary adventures.

This recipe for spinach pie happens to be one of them! Moreover, it's the perfect book discussion starter.

EXCERPTED FROM *BLUE PLATE SPECIAL*

I made this savory, cheesy pie, which I found in Mollie Katzen's *Moosewood Cookbook* and adapted slightly, as often as I could through the years when I was living in Spencertown with my mother and Emily, and then as a college and graduate school student. It's cheap and quick and filling, and very nourishing and warming on a freezing cold winter night. It's also incredibly good.

Sauté a minced onion in plenty of olive oil. Add one thawed 10-ounce package of chopped spinach with a dash each of cayenne pepper, basil, and nutmeg and plenty of salt and black pepper.

In a bowl, beat together a pound of ricotta cheese, $\frac{3}{4}$ cup of grated cheddar, and 4 eggs. Add the spinach and onion mixture and stir.

Turn into a pie shell, store bought or homemade, and bake for 40–45 minutes at 375 degrees, until golden brown on top.