

LAZIO

## SPINACI ALLA ROMANA

### Spinach with Raisins and Pine Kernels

**Metric/Imperial**

1 kg/2 lb spinach  
2 tablespoons olive oil  
25 g/1 oz butter  
1 garlic clove, peeled and sliced  
25 g/1 oz pine kernels  
25 g/1 oz seedless raisins, soaked in lukewarm water for 15 minutes and drained  
salt and freshly ground black pepper

**American**

2 lb spinach  
2 tablespoons olive oil  
2 tablespoons butter  
1 garlic clove, peeled and sliced  
 $\frac{1}{4}$  cup pine kernels  
 $\frac{1}{3}$  cup seedless raisins, soaked in lukewarm water for 15 minutes and drained  
salt and freshly ground black pepper

Wash the spinach, then cook in a large pan, with only the water clinging to the leaves, until just tender. Drain well and squeeze out any excess water.

Heat the oil and butter in a heavy pan, add the garlic, fry gently until browned, then discard. Add the spinach to the pan with the pine kernels and raisins. Cook for 10 minutes, stirring frequently, then add salt and pepper to taste. Serve hot.

SERVES 4

n  
y  
g  
h  
o  
es  
at  
y  
til  
nt  
he