Spinach Madeline

**Ingredients**:

* 2 (10 ounce) packages frozen chopped Spinach
* ½ cup Water
* ¼ cup Butter
* 2 tblsp all-purpose Flour
* 2 tblsp minced Onion
* ½ cup Evaporated Milk
* 6 oz Velveeta Cheese with Jalapeno, diced
* ¾ tsp Celery salt
* ¾ tsp Garlic salt
* 1 tsp Worcestershire Sauce
* ½ tsp **B**lack Pepper
* ¼ tsp Cayenne Pepper, or to taste
* Salt to taste

**Directions:**

1. Place frozen Spinach and water in a saucepan over high heat; bring to a full boil  
   Reduce heat to medium, cover, and cook for 8 minutes  
   Cook for 2 more minutes then drain, reserving ½ cup of the reserved Cooking Liquid
2. Melt Butter in a saucepan over low heat. Add Flour, stirring until blended and smooth, but not brown, 1 to 2 minutes  
   Add Onion and cook until soft but not brown, 5 to 7 minutes
3. Slowly add Evaporated Milk and the reserved Cooking Liquid, stirring constantly to avoid lumps  
   Cook, stirring constantly, until smooth and thick, 3 to 5 minutes. Add Velveeta Cheese, Celery salt, Garlic salt, Pepper, Cayenne, and Salt; cook and stir until melted, about 2 to 3 minutes
4. Stir in cooked spinach and serve immediately

Bon Appétit