

Spinach Dip Balls

3 cups cooked and cooled spinach, finely chopped
3 cups of bread crumbs
1 cup grated parmesan
4 eggs lightly beaten
1/2 cup butter, softened
Italian parsley
salt and pepper



Directions

1. Mix all ingredients in a large bowl until well blended.
2. To prepare and serve immediately, roll level tablespoons full of the mixture into balls about the size of walnuts, and place on a lightly oiled cooking sheet.
3. Bake at 350 degrees for 10 minutes or until lightly browned and firm enough to pick up.