
Food for the Soul

Spinach Lasagna

Main Dishes

2 sticks butter or margarine

1 1/2-2 C parmesan cheese

1 qt half and half

garlic powder, to taste

8 lasagna noodles, cooked

1 16-oz container of ricotta cheese

3 pkgs frozen, chopped spinach

2 pkgs shredded mozzarella

Instructions

Melt butter and liberal amount of garlic powder in sauce pan. Add about 2/3 of the half and half for now. Heat through. Stir in about 1 ½ cups of the parmesan cheese and add more, if needed, until the sauce is thick like soup. Squeeze dry the spinach and mix with ricotta cheese. In 9X13 pan, layer as follows: spinach and cheese filling, noodles, sauce, mozzarella cheese, spinach and cheese filling, noodles, sauce and finish with cheese. Bake at 350° until hot and lightly browned on top.

Having been raised in the Catholic Church, I had a love for the tradition and ceremony associated with it. My husband was raised in the Baptist Church. I thought it would be very stuffy and overbearing so I was incredibly reluctant to “give in” to my husband and visit the Baptist Church. We even visited other churches in the area because I was determined we should choose a church that would allow us to “meet in the middle” of our two religions. After visiting First Baptist Church, Hondo, for a couple of months, we (both of us) knew we belonged here. We felt welcomed by everyone and we were eager to be involved in all aspects of the church. And, in times of need and in times of happiness we are surrounded by people who are waiting to love on us and support us.

--Marlene Magers
