**SPINACH CASSEROLE**: GWEN GILTHORPE

4 PACKAGES OF FROZEN CHOPPED SPINACH

1 PACKAGE OF CREAM CHEESE

1 STICK OF MARGARINE

1 TBLS WORCHESTERS SAUCE

8 OZ OF WATER CHESTNUTS CANNED

14 OZ QUARTED ARTICHOKES, CANNED

COOK SPINACH AND DRAIN

MELT BUTTER AND CREAM CHEESE IN A SAUCEPAN ADD WORCHESTER SAUCE

ADD SPINACH

IN A BUTTERED CASSEROLE DISH (9X12) LAYER SLLICED WATER CHEST NUTS AND ARTICHOKE HEARTS

COVER WITH SPINACH MIXTURE, SPREAD BREAD CRUMBS ON TOP

BAKE @ 375\*