

Joe's Special Main Dishes

(San Francisco Original Joe's Restaurant)

2 pounds ground beef chuck, crumbled

2 T olive oil or salad oil

2 medium onions, finely chopped

2 cloves garlic, minced or mashed

½ pound mushrooms, sliced (optional)

1¼ t salt

½ t each: nutmeg, pepper, oregano

1 package (10 oz) frozen chopped spinach, thawed and well drained

4 to 6 eggs

Brown meat well in oil in a large frying pan over high heat
Add onions, garlic and mushrooms
Reduce heat and continue cooking stirring occasionally until onion is soft
Stir in seasoning and spinach
Cook about 5 minutes longer
Add eggs
Stir mixture over low heat just until eggs begin to set

Note: We add Parmesan cheese when we add eggs. Then, we sprinkle some cheese on top when serving.

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.