



FAMILY RECIPES

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.

MAIN DISHES | Joe's Special

San Francisco Original Joe's Restaurant from a San Francisco Chronicle Article

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
¼ 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.