

SCRAMBLED EGGS AND BEEF

GOURMET MARCH 2002 NEW JOE'S, SAN FRANCISCO, CA

Joe's Special

This meal was supposedly concocted as late-night fuel for 1920s musicians, at a spot called New Joe's, on Columbus St.

YIELD: Makes 4 to 6 brunch or supper servings **ACTIVE TIME:** 45 minutes **TOTAL TIME:** 45 minutes

INGREDIENTS

- 10 ounces fresh spinach
- 2 medium onions
- 3 garlic cloves
- 2 tablespoons olive oil
- 1/2 teaspoon crumbled dried oregano
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1/2 lb sliced mushrooms
- 1 lb lean ground beef chuck
- 6 large eggs

PREPARATION

Trim and coarsely chop 10 oz fresh spinach.

Finely chop onions and garlic cloves, then sauté in the olive oil in a 12-inch heavy skillet over moderately high heat, stirring, until golden, about 10 minutes. Stir in oregano, salt, pepper, and mushrooms and sauté, stirring, until mushrooms are golden and any liquid is evaporated, about 5 minutes. Add ground beef chuck and sauté, breaking up lumps, until browned, 3 to 5 minutes.

Add spinach and cook, stirring, until wilted, about 2 minutes. Beat eggs with a fork and add to skillet, then cook, stirring, until just set, about 2 minutes.

