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## Joe's Special

*I used to travel to Seattle quite a bit when I owned my consulting business. At least once a week, I would go to this little grocery store near my hotel where they had a breakfast and lunch service. On Sunday mornings they would make "Joe's Special"—a ground beef and egg scramble. The cook told me it was created in San Francisco to feed hungry band members in the bars after the crowds left. I have since heard other thoughts about its origin and couldn't begin to tell you which is the accurate one. Every cook has his or her special twist on this dish--Here's my take on it.*

1 tablespoon olive oil  
1 cup chopped onion  
1 pound sliced mushrooms, cremini or button  
1 pound ground beef  
1 pound fresh spinach, washed, dried and chopped into thin ribbons  
6 eggs, lightly beaten  
Salt and pepper  
½ cup finely chopped green onions, tops only  
½ cup finely grated Parmesan cheese

Heat the oil in a large non-stick skillet and add the diced onion. Cook for a few minutes and then add the mushrooms.

Cook the onions and mushrooms until the mushrooms begin to brown a bit. Remove the onion and mushroom mixture from the pan to a heat proof bowl.

Add the ground beef to the skillet and, breaking it up with a wooden spoon or spatula, cook until it is no longer pink. Remove any accumulated fat from the pan.

Add the mushroom-onion mixture and the chopped spinach.

Cook for a few minutes just until the spinach wilts, then add the eggs and stir for about 3-5 minutes or until the eggs are set.

Add salt and pepper to taste, top with green onions and cheese.

Serve immediately.

Serves 4.

*Victoria Wesseler*