

SOUR SPINACH

1 kg spinach
2 onions
½ cup olive oil
2 teaspoons salt
2 egg yolks
¼ cup vinegar
3 garlic cloves

Wash and roughly chop spinach leaves, stems and roots, add chopped onions, salt and olive oil, stir for twenty minutes over medium heat without adding water.

Stir egg yolks, mashed garlic and vinegar in a bowl and pour over spinach. Boil for ten more minutes. Serve luke warm.