

# EAGLE HARBOR INN

## Our Favorite Recipes

### Wilted Spinach Salad

3 lg. eggs, hardboiled, quartered lengthwise	8 slices bacon, cut into 1/2 " pieces
6 oz. spinach	1/2 med. red onion, chopped med.
3 Tbs. Cider vinegar	1 sm. garlic clove, minced
1/2 tsp. pepper Pinch salt	

1. Stir vinegar, sugar, pepper & salt together in small bowl until sugar dissolves.
2. Wash spinach and put in large bowl.
3. Fry bacon.
4. Use 3 tbsp. of bacon fat to saute onion and garlic, about 3 minutes, until just translucent.
5. Add vinegar mixture for 1 minute, then remove from stove.
6. Working quickly scrape bottom of skillet with wooden spoon to get browned bits also.
7. Pour dressing over spinach, add bacon, and toss gently with tongs until spinach is slightly wilted.
8. Arrange eggs on each. Enjoy!

### Exquisite Tomato Sauce

1/4 c olive oil	4 homegrown tomatoes, cut into eighths
1/2 c water	1/4 c butter
3 cloves garlic, finely chopped	Pinch of salt
1/2 yellow onion, finely chopped	

1. Saute onions & garlic in butter & oil.
2. Add tomatoes, salt and water & cook about 10 minutes until the tomato skins are loosened.
3. Pull tomato skins off with tongs & discard.
4. Put all in cuisinart and puree for about 5 minutes.
5. Reheat if necessary.
6. Wonderful with your bounty of homegrown tomatoes; serve on any type of pasta.
7. Beware its richness! (You can adjust more or less butter/olive oil)