

# Egg-Berg

*Mahmoud Hussein - Hudson's West Earren*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

*1 medium onion, coarsely  
chopped  
3 tablespoons vegetable oil  
1 pound ground round steak  
salt (to taste)  
pepper (to taste)  
4 large eggs*

In a skillet, cook the onion in oil for 2 minutes.

Add the meat, salt, pepper and any other seasonings desired. Cook until the meat is browned.

Add the eggs. Stir until the eggs are cooked.

Serve with sliced tomato, green onions, radishes and pickles, if desired.

Per Serving (excluding unknown items): 699 Calories; 61g Fat (78.5% calories from fat); 26g Protein; 11g Carbohydrate; 2g Dietary Fiber; 848mg Cholesterol; 283mg Sodium. Exchanges: Lean Meat; 1 1/2 Vegetable; Fat.