

**Green Eggs Minus the Ham**
\*\*Swap out beet greens for any green you might have on hand. Make sure your skillet is nice and hot when you cook 'em up since they will release quite a bit of liquid. Poached eggs have been somewhat of a magic trick I haven't quite mastered, probably due to my lack of patience. Hubby followed the directions in [Ad Hoc at Home](http://www.amazon.com/Ad-Hoc-Home-Thomas-Keller/dp/1579653774%22%20%5Ct%20%22_blank) by Thomas Keller and they were perfect. Setting the timer for an exact 1.5 minutes definitely helped.

Fresh Biscuits: I followed a recipe in [The Joy of Cooking](http://www.amazon.com/Joy-Cooking-75th-Anniversary-2006/dp/0743246268%22%20%5Ct%20%22_blank) and they came out great (especially with the butter I still have from last weeks CSA bundle), but use your favorite recipe or stop at Popeyes and get some for a fast dinner

3-4 Farm fresh eggs (Source: [Martha's Farm](http://www.marthasfarm.com/%22%20%5Ct%20%22_blank))
Beet Greens (Source: FFM)
Spinach (Source: FFM)
1-2 cloves garlic
1-2 TBL spicy brown mustard
S&P

Bake your biscuits if you haven't already. Keep warm while you prepare the eggs and greens. Bring salted water to boil in a deep saucepan for eggs. Meanwhile, wash and prep your greens. Heat a skillet with olive oil or butter on medium heat. Saute greens until wilted and S&P. Add garlic when greens are almost ready, about 5 minutes after you first placed them in the pan. While greens finish cooking, poach your eggs one at a time for about 1.5 minutes for a soft yolk. Before plating, add 1 TBL of spicy brown mustard to greens and toss to coat. Plate up your biscuits, greens and then eggs. S&P the eggs and serve while piping hot. A little swiss or gruyere would be delicious shaved over the top, but I didn't have any so I skipped it.