

JOINT
CONGRESSIONAL
COMMITTEE
ON
INAUGURAL
CEREMONIES



Fifty-Seventh
Presidential Inauguration
January 21, 2013

Sautéed Spinach

Served at the Inaugural Luncheon, 2013

Ingredients

- 8 ounces baby spinach
- 1/4 cup shallot, minced
- 1/2 tablespoon olive oil
- 1 pinch sea salt
- 1 pinch cracked black pepper

Preparation

1. Pre heat a large heavy bottom sauté pan on high heat.
2. Sauté shallot in oil until tender.
3. Add the baby spinach and season with salt and pepper cooking only until spinach leaves are wilted. Remove from pan and hold warm.

Additional Information

Course:
Servings: 4 servings