



Huevos Rancheros

Yield: 4 servings

By Chef Frank Falivene of Moonshine in Millburn, N.J.

Ingredients

2 vine-ripened tomatoes, peeled, seeded and chopped

½ cup Spanish onion, chopped (about 1/2 of medium onion)

2 tblsp olive oil

1 tblsp pureed chipotle pepper in adobo sauce

½ tsp ground cumin

8 fresh eggs

1 tsp butter

4 corn or flour tortillas

2 tblsp cilantro (chopped)

Preparation

Make salsa first by heating oil in a large pan or small sauce pot, add diced onions and cook till soft and translucent (no color)

Add diced tomatoes and stir, all the while cooking over medium flame; if it is cooking too hard or too fast, remove from heat, turn down the flame

Add pureed chipotle and cumin, continue cooking till tomatoes are soft and the salsa begins to thicken (approx. 10 minutes). Set aside until ready to plate

NOTE: the salsa can be made ahead and reserved until needed

In a large skillet warm 1 tablespoon of oil, heat tortilla 1 minute per side and reserve on a warm plate

In the same skillet, heat butter, add eggs 2 at time and fry until desired doneness

Repeat steps 4 & 5 for remaining tortillas and eggs

Assembly

For each serving, place a warm tortilla on a plate, top with two fried eggs, then add warm salsa and chopped cilantro.