

Huevos Rancheros

Ingredients:

- 1-2 jalapeno, minced (to taste)
- 1 onion, chopped
- 4-6 cloves garlic, minced
- 3 TBS vegetable oil
- 2 15 oz cans diced tomatoes (drain, but keep to thin the sauce)
- 1 tsp cumin
- ½ tsp chile powder (more if your chile powder is mild)
- 8 eggs
- butter
- Salt to taste
- Optional garnish: 1 tsp chopped cilantro per plate

Instructions

1. Wrap tortillas in aluminum foil and warm in a 300 degree oven.
2. Heat oil in a large pan. Saute jalapeno, onion and garlic until onion is soft.
3. Add tomatoes, cumin and chile powder. Simmer for 30 minutes. Season with salt to taste. I prefer this sauce on the thick side, but thin with the drained juice from the tomatoes if needed.
4. Fry eggs as you prefer them.
5. On an individual plate, place a tortilla, 2 eggs and a generous serving of sauce over them. Garnish as desired

The story behind this recipe. My husband's father was an avid weekend cook. My husband pulled this recipe from his Flying Circus Catering Recipe Collection and made it for us years ago. It's such a delicious and easy meal. Serve it with the Cumin Kale recipe. The sauce freezes well.