

Meadowood Huevos Rancheros



Ingredients for 4 portions:

Black Beans	1 C.	Black Beans
	1/2	yellow onion, chopped
	1	red bell pepper
	2 cloves	chopped finely
	1 _ t.	<i>Vincent's Generic Seasoning</i> or chili powder
	2 t.	Tabasco
	Salt & Pepper	
Guacamole:	2	ripe Haas avocados
	1/2 C.	red onion, finely diced
	1 T.	cilantro, chopped
	1 t.	garlic, smashed and chopped
	2 T.	lime juice
	Salt & Pepper	
Pico de Gallo	2	Tomatoes, stems removed, chopped
	1/2 C.	red onion, chopped
	1 t.	garlic, smashed and chopped
	1	jalepeño, seeds and veins removed, finely chopped
	1 T.	lime juice
	Salt & Pepper	
Other	4	flour tortillas, 8"
	1 C.	olive oil
	6 oz.	sour cream
	1 C.	Grated pepper jack cheese
	8	fresh, organic eggs

Technique:

All of the above proportions will vary depending on the seasons and the quality of the produce used. Limes are more or less tart, chilis more or less spicy, depending on ripeness and origin. To adjust this recipe to perfection you will need to use your most valuable tool; your palate.

1. Soak the bean overnight, room temperature, in copious amounts of cold water.
2. Cook the soaked beans in fresh water, without salt, until tender.
3. Drain the excess water.
4. Sautéed the onion, red pepper, and garlic until translucent.
5. Add the sautéed vegetables to the beans and adjust the seasoning with salt, pepper, Tabasco, and chili powder.
6. Prepare the guacamole by removing the pits and skins from the avocados.
7. In a bowl, mash the avocados, then add the other ingredients.
8. Adjust the seasoning with salt, pepper, and/or lime juice.
9. To prepare the pico de gallo, combine all of the ingredients in a bowl and adjust the seasonings with salt, pepper, and/or Tabasco.
10. Heat the olive oil in a skillet.
11. Fry the tortillas until crisp and golden brown.
12. Remove the tortillas to a paper towel and season with salt.
13. To order, heat the beans and place cup of beans on each of four warm plates.
14. Sprinkle a quarter of the cheese on top of the beans, then place the plate under the broiler to melt the cheese.
15. Place a crisp tortilla on top of the beans and cheese.
16. Cook your eggs as desired – I prefer soft poached – and arrange them on top of the tortilla and season them with salt & pepper.
17. Add a spoonful of pico de gallo, guacamole, and sour cream next to the eggs.
18. Garnish with fresh chopped cilantro.