



Recipes

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Southwest Style Eggs Benedict

Serves 4

Ingredients:

3 lbs. Baby Red Potatoes
16 Eggs
1/2 Lemon , juiced
1 lb. Butter
Tabasco® Sauce to taste
Worcestershire Sauce to taste
1 Jalapeño Pepper
4 6" White Corn Tortillas (10600)
1 Medium Yellow Onion , diced
2 Anaheim Chiles , preferably red, diced
Nopalitos (cactus leaves), sliced
12 oz. Chorizo
5 Tbsp. Vegetable Oil
8 Cilantro Leaves
Salt and Pepper to taste

Directions:

1. Place potatoes in a 4 quart pot and cover with 3 quarts of cold water, lightly salted. Cover and bring to a boil. Reduce heat and simmer until the potatoes can be easily pierced. Drain potatoes and shock in an ice-water bath to stop the cooking of the potatoes. After the potatoes have cooled throughout, drain and slice into 1/2" slices.

2. FOR HOLLANDAISE: Separate 8 of the eggs, keeping the yolks in a stainless steel insert. Add the lemon juice.

3. Bring the butter to a vigorous boil in a saucepot. Using a hand blender, blend the yolks and lemon juice together. With the blender running, pour in the melted butter at a slow but constant pace. Once all of the butter has been incorporated the hollandaise should be thick and custard-like in texture. Adjust with water if necessary. Finish with a dash of tabasco and a dash of Worcestershire sauce. Set aside.

4. Lightly oil the jalapeño and roast on a char-broiler until the skin begins to blister. Once the skin has blistered all the way around, place in a plastic bag to sweat. After a few minutes in the bag, remove the skin and the seeds, finely mince. Add to the hollandaise.

5. FOR THE TORTILLAS: Cut the 4 tortillas into 8 pieces using a round cookie cutter. Fry in 375 degree F oil until crispy and golden brown. Place on paper towels and set aside.