



## Recipes

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# Southwest Eggs Benedict with Roasted Jalapeño Hollandaise

Serves 4

### Ingredients:

3 lbs. Baby Red Potatoes  
16 Eggs  
1/2 Lemon , juiced  
1 lbs. Butter  
Tabasco® Sauce to taste  
Worcestershire Sauce to taste  
1 Jalapeno Pepper  
4 Mission® 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.