



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.