

Huevos Rancheros

1 lb. ground beef, pork, or combination
1 bunch cilantro leaves coarsely chopped
1 large can whole tomatoes or 3 medium fresh quartered
6 poblano peppers stemmed, deveined, cut in strips
1 medium white onion finely chopped.
4 cloves garlic finely chopped
2 serrano peppers stemmed, seeded, and finely chopped
1 dozen eggs
1 dozen fresh flour tortillas
Queso fresco crumbled
Lime wedges
Vegetable oil
Salt & Pepper

In a dutch oven or heavy pot brown the meat in a little oil and season with lots of salt and pepper. Remove and set aside. In the same pot sauté the onion until soft, add the garlic and continue for a minute or two to soften it. Add the tomatoes with their juice, the peppers, and add back the meat. If using the fresh tomatoes add a cup or two of water. Simmer covered for an hour or two until the poblanos are softened. Add a fist full of cilantro and the serranos if you like it hotter.

Warm the tortillas in a microwave or dry skillet. Prepare two eggs to your liking. Place one tortilla on a plate, place the eggs on the tortilla, ladle some sauce on top, sprinkle some chopped cilantro and cheese on top. Serve with an additional tortilla and a wedge of lime.