

# Joey's Huevos Rancheros

Serves four

## Bean Quesadilla's

8 8" flour tortillas  
2 cups shredded Monterey Jack cheese  
2 cups refried beans, warmed  
some butter or vegetable oil

## Ranchero Sauce

2 tablespoons vegetable oil  
1 cup yellow onion cut in small dice  
1 teaspoon toasted cumin seeds  
1 teaspoon chile powder  
2 jalapeños, seeded and minced  
3 cloves of garlic, minced  
1 chipotle chile minced and a small amount of adobo, (found in cans in grocery stores Latin food section)  
2 cup crushed tomatoes  
2 cups cooked black beans  
1 cup chopped fresh tomatoes  
salt and pepper to taste  
1/4 cup chopped cilantro  
4 poblano chilies, roasted, peeled, seeded and cut into thin strips

## Cumin-Lime Cream

1/2 cup sour cream  
Juice and zest of 1 lime  
1-teaspoon paprika  
1/2 teaspoon ground cumin  
salt and pepper to taste

*For more intense cumin flavor, lightly toast the cumin in a small pan and let cool before adding to the sour cream*

8 eggs  
vegetable oil or butter  
Cilantro sprigs for garnish

## Ranchero sauce

In a heavy bottomed, non reactive, 4 quart sauce pan on medium high heat, cook the onions with the vegetable oil until tender. Add the spices, chiles, garlic and cook for 2-3 minutes stirring frequently.

Add the crushed tomatoes and the beans, reduce the heat to a simmer and cook for 5 minutes. Add the fresh tomatoes, cilantro, and poblano chiles and cook for 5 more minutes. Turn off heat and set aside.

## For the Cream

In a medium sized mixing bowl combine ingredients until smooth.

## Assembling the dish

On one side of each tortilla spread a thin layer refried beans and then sprinkle with the cheese. Put two together making for quesadillas. In a large skillet or griddle on medium heat cook the quesadillas with a little vegetable oil or butter until the quesadillas are lightly brown on each side. Transfer each to a plate.

In a skillet on medium heat fry the eggs in pairs with some vegetable oil or butter. Place the fried eggs on top of the quesadillas then top eggs liberally with ranchero sauce and then drizzle with the lime cumin cream and then garnish with cilantro sprigs.

## Joey's Eggs "Bodega Bay"

*Poached Eggs on Crab and Seafood Cakes with Roasted Chile Hollandaise*

### Crab and Seafood Cakes

1 pound crab meat  
1 pound rock shrimp, roughly chopped  
1 pound scallops, roughly chopped  
1 pound salmon filet, roughly chopped  
1 cup mayonnaise or aioli  
1 egg  
½ cup minced red bell pepper  
½ cup minced scallion  
½ cup minced celery  
¼ cup chopped parsley  
1½ tablespoons dry mustard  
1 tablespoon cayenne pepper  
1 teaspoon white pepper  
1 tablespoon Tabasco  
salt to taste  
6 cups Panko (Japanese) bread crumbs

### Making the Cakes

1. Combine all ingredients except breadcrumbs.
2. Add 2 cups of breadcrumbs
3. And let rest in refrigerator to absorb liquid. Form into 3"x1" disks and then coat with remaining bread crumbs.
4. Fry in a skillet on medium heat with a 1 to 1 mixture butter and olive oil for a few minutes on each side or until golden brown and crispy.

### Roasted Chile Hollandaise sauce

3 egg yolks  
8 ounces sweet butter, soft  
1 tablespoon water  
1 poblano chile, roasted, peeled, seeded and chopped  
½ cup good quality spicy tomato salsa, warmed in a small pan  
salt and pepper to taste

### Making the Hollandaise Sauce

1. Place a 3-quart sauce pan filled 1/3 of the way with water on the stove. Bring water to a simmer.
2. In a large metal mixing bowl whisk together yolks and the 1 tablespoon water. Place bowl on top of pot of simmering water and whisk until egg yolks start to get frothy. Add softened butter and continue whisking until mixture is thickened. Remove from heat, stir in the warm salsa and roasted chiles and season.

## Spanish Tortilla

1 tablespoon butter  
2 tablespoon extra virgin olive oil  
1 cup yellow onion, chopped in small dice  
1 cup chopped chorizo  
½ cup red bell pepper, cut in small dice  
1 tablespoon minced garlic  
salt and pepper  
1 cup sliced yukon gold potatoes, fried to a light golden brown in olive oil  
6 eggs  
½ cup Manchego cheese

In a non stick pan sautee the onions, chorizo, peppers and garlic in the butter and oil on medium heat until the onions are translucent. Drain off excess fat. Add the potatoes and eggs, season with salt and pepper and stir with a plastic spatula or wooden spoon until the eggs start to stiffen the top with cheeses and bake for 20 minutes. Remove from oven and transfer from pan to a plate. let cool and serve in wedges.



## Chicken Sausage Frittata

Serves 6

1 cup olive oil

2 russet potatoes, , washed, quartered lengthwise and slice across ¼” thick

1# Chicken Sausage, cut in to small pieces(flavor of your choice)

1 red bell pepper, cut in julienne

1 yellow onion, cut in julienne

½ cup chopped scallions

1 cup grated Manchego cheese (other cheeses optional)

12 eggs, beaten with ½ cup milk and a seasoned with salt and pepper

1. Preheat oven to 400°
2. Heat the oil to 350° in a large heavy bottomed skillet (cast iron is optimal). Fry the potatoes to a golden brown then transfer to a plate with paper towels to drain.
3. Pour off all of the oil save 1 tablespoon in to a safe container.
4. Return the pan to the heat and brown the sausage. Add the pepper and onions, season with salt and pepper and cook until the onions start to caramelize.
5. Stir in the scallions and cook for a few seconds.
6. Pour in the eggs and stir in the potatoes and cheese.
7. Place skillet in the center of the oven and bake for 20 minutes.
8. You may serve immediately or serve warm or even cold.
9. To serve cut wedges and garnish with Cilantro Sprigs, Salsa and Sour Cream



# Chicken Hash with Poached Eggs and Ranchero Hollandaise Sauce

## Chicken Hash

1½ pounds red new potatoes or Yukon gold, diced  
2 tablespoons unsalted butter  
3 slices of bacon, diced, approximately ½ cup  
1 large yellow onion, chopped fine  
1 green poblano chile pepper, seeded and diced  
1 small red bell pepper, seeded and diced  
3 garlic cloves, minced  
1 teaspoon paprika  
1 teaspoon chili powder  
½ teaspoon cayenne pepper  
2 cups boneless, skinless chicken (breast or thigh or both), cut into cubes  
½ cup chopped scallion, white and green part  
½ cup packed fresh cilantro leaves, chopped  
¼ cup sour cream  
salt and pepper to taste

olive oil or butter for sautéing  
8 eggs  
1 tablespoon vinegar

## Hollandaise sauce

3 egg yolks  
8 ounces sweet butter, soft  
1 tablespoon water  
½ cup good quality spicy tomato salsa, warmed in a small pan  
salt and pepper to taste

## To prepare Chicken Hash

1. In a large saucepan of boiling salted water cook potatoes until tender, about 15 minutes, and drain in a colander.
2. In a heavy bottom 11" deep sauté pan on medium-high heat cook the bacon until slightly crispy. Add onions, peppers, garlic and spices and cook for 2-3 minutes, stirring frequently. They should be tender and a little caramelized or browned. Add chicken, cooked potatoes, green onions, cilantro and sour cream and stir well to thoroughly combine ingredients. Cook for a few minutes until mixture gets thick. Turn off heat and transfer hash to a bowl. Adjust seasoning.
3. When just cool enough to handle divide mixture into 8 and form into 1" thick patties. This can be done up to a couple days ahead and kept covered with plastic wrap in the refrigerator.

## For the Hollandaise sauce

Place a 3-quart sauce pan filled 1/3 of the way with water on the stove. Bring water to a simmer. In a large metal mixing bowl whisk together yolks and the 1 tablespoon water. Place bowl on top of pot of simmering water and whisk until egg yolks start to get frothy. Add softened butter and continue whisking until mixture is thickened. Remove from heat, stir in the warm salsa and season.

## To serve

In a heavy bottom 11" deep sauté pan on medium-high heat cook the hash patties in a few tablespoons of oil for a couple of minutes on each side. Meanwhile in an egg poacher or a pan of simmering water with a splash of vinegar poach eight eggs. Place 2 hot hash patties on each plate. Top each with a poached egg and spoon some sauce over the eggs and serve immediately.