

Chorizo con Papas Y Huevos



From: Exquisite
Serves: 3-4

Prep Time: 10 min
Cook Time: 20 min

Instructions

1: Peel and small dice the potatoes and boil in salted water for about 7 minutes. When cooked through drain and set aside.

2: Heat a sauté pan and add chorizo. Break up chorizo with a wooden spoon to cook evenly. Remove cooked chorizo from the pan leaving drippings. Add garlic and onions and cook until translucent, about 3 minutes. Add Potatoes and continue to cook for 2 minutes.

3: TWO EGG OPTIONS FOR THIS DISH

For Sunny Side Up Eggs with your Dish

Turn to medium heat and make 4 wells in pan. Crack eggs into pan and cook until whites are completely cooked through or set and yolks will be runny.

For Scrambled Eggs with your dish

Crack eggs into pan and Continue to stir with wooden spoon, cooking until eggs are cooked through.

Notes

This dish is a very easy traditional Mexican dish that can be served at breakfast lunch or dinner . Serve with corn tortillas

Ingredients

3 ea.
Russet Potatoes

1 ea.
Onion, small diced

1 ea.
Garlic Clove, minced

1 pkg
Chorizo

4 ea.
Eggs

Salt & Pepper
As needed

Eggs Benedict



From: Exquisite
Serves: 2-4

Prep Time: 10 min
Cook Time: 15 min

Instructions

1: Heat Water in small pot until steaming. Whisk Egg yolks, Lemon Juice and 1 Tbsp water in a bowl. Place bowl on top heated pot of water to create a double boiler and continue to whisk until eggs become thick and pale. This may take 5-7 minutes.

Note: You do not want your eggs to scramble keep heat low or off the water should not be rapidly boiling. You Do want to whisk the entire time.

2: Add Soften butter 1 spoonful at a time, whisking to incorporate fully before adding more. You are incorporating the butter to get the sauce to a thick consistency. Once thickened add a dash of tabasco sauce or cayenne pepper and a little salt.

POACHED EGG

3: Heat Sauté Pan with water and Vinegar. When at a lower simmer (bubbles forming on bottom of the pan) add eggs one at a time. Use a spoon if needed to push the egg whites closer to the yolk to help hold egg together. Cook for 4-5 minutes. Remove with a slotted spoon.

ASSEMBLY:

Slice and toast English muffin, top with Canadian Bacon Poached egg and hollandaise Sauce.

Notes

Eggs Benedict is a traditional American brunch or breakfast dish that consists of two halves of an English muffin each of which is topped with Canadian bacon, ham or sometimes bacon, a poached egg, and hollandaise sauce

Ingredients

2 ea
English Muffins

4 Slices
Canadian Bacon

HOLLANDAISE SAUCE:

3 ea
Egg Yolks, (Reserve Egg whites)

1 Tbsp
Lemon Juice

6-8 oz
Soften Butter

2 ea
Bay Leaves

1 dash
Tabasco Sauce or Cayenne Pepper

POACHED EGGGS:

4 ea
Whole Eggs

2 TBSP
White Vinegar

Water

Biscuits and Gravy



From: Exquisite

Serves: 4-6

Prep Time: 10 min

Cook Time: 25 min

Instructions

1: Cook Ground meat in sauté pan until cooked through. Remove and reserve. Leave pan dripping in pan. Add Butter, Diced Onions, and Garlic to pan and cook until translucent adding Sage Salt and Pepper.

2: Return meat to the pan and add the flour. Cook for another 2 minutes, stirring so it does not burn. Add the heavy whipping cream and whisk together to make the gravy. If more season is needed add this now. Serve over warm biscuits

Notes

Heavy Whipping Cream can be substituted for Milk.

Ingredients

2#

Ground Sausage or Ground Turkey

1 ea

Onion, medium dice

1 ea

Garlic

4 oz

Butter

2 Tbsp

Ground Sage or

3 Tbsp

Flour

2 Cups

Heavy Whipping Cream

Salt & Pepper

As needed

6 Biscuits

French Toast with Berries and Whipped Cream



From: Exquisite
Serves: 4-6

Prep Time: 1 Hr 10min
Cook Time: 5 min

Instructions

1: In a blender combine eggs, milk, flour, salt and oil. Blend until completely smooth. Cover and Refrigerate for one hour.

2: Heat a Pan over medium heat and brush with oil. Pour 1/4 cup of crepe batter into pan, tilting to completely coat the surface of the pan. Cook 2 to 5 minutes, turning once, until golden. Repeat with remaining batter.

Notes

A crêpe or crepe is a type of very thin pastry, usually made from wheat flour or buckwheat flour.

Ingredients

2 ea
Eggs

1 cup
Milk

2/3 Cups
Wheat Flour

1 pinch
Cinnamon

1-1/2 tsp
Vegetable oil

Whipped Cream and Berries and Chocolate Sauce