

RED EGGS WISHBONE RESTAURANT in CHICAGO

We make the Red Eggs to order. For at home, you might want to use a small, shallow pan.

Serves 4

2 tablespoons cream
2 eggs
3 corn tortillas
½ cup cooked black beans
¼ cup chili ancho sauce (see recipe below)
1/8 - ¼ cup cilantro salsa (see recipe below)
1/8 - ¼ cup sharp shredded cheddar cheese
Sour cream, a dollop or more, to taste
Finely chopped green onion, for garnish

CHILI ANCHO

½ lb dried chili ancho
1 small or medium Spanish onion
6 large garlic cloves, minced
1 cup of heavy cream

Wearing gloves, remove the stem and seeds from the chili ancho.

Slice onion in very in thin slices.

In a pot, or heavy sauce pan, add the garlic, ancho chilis and sliced onion. Pour enough water to cover and bring to boil. Reduce heat to simmer for 10 minutes.

Cool mixture and transfer to a blender and blend. Only whip in heavy cream in portions you plan to use. The ancho mixture without the cream can hold for 7-10 day in the refrigerator.

CILANTRO SALSA

One 20 oz can whole tomatoes peeled and seeded
1 large Spanish onion, diced small
2-3 carrots, minced
1 bunch cilantro, stems removed, cleaned and chopped
4 garlic cloves, chopped small
¼ cup lime juice
Vietnamese chili garlic sauce, to taste
Salt and black pepper, to taste

Combine all ingredients in a food processor (or immersion blender) and blend until you reach a smooth consistency.

RED EGGS

Scramble eggs with 2 tablespoons of cream.

Layer corn tortillas on bottom of lightly buttered shallow glass oven pan. Layer with scrambled eggs and then top with generous amount of chili ancho sauce. Top with Shredded cheddar and place under boiler to melt cheese.

Serve bordered by hot black beans, a dollop of sour cream and garnish with green onion and cilantro salsa on the side.

As a side note, you can always modify and prepare the eggs different styles.