

FABIOLA'S CHILAQUILES

While on a writer's retreat in a small town not far from Guadalajara, gorging myself on chilaquiles, tequila, and rising emotions, I was lucky enough to get this recipe from their wonderful cook, Fabiola. She's a lovely young woman who puts all of her talent and heart into each and every dish. One of my favorites is her morning *chilaquiles*. She makes everything fresh, from scratch, and it's worth the effort. One of her secrets is using powdered bouillon instead of salt. It adds an additional depth of flavor to her salsa verde.

INGREDIENTS

SALSA VERDE

1 onion, cut into thin slices

2 cloves garlic

1-pound tomatillos

Small bunch cilantro

3 Serrano chilies, seeds removed

1 T powdered bouillon

1 cup water

2 T vegetable oil

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TORTILLA STRIPS

6 tortillas, cut into $\frac{1}{4}$ strips, and then cut again $\frac{1}{4}$ strips (16 pieces each)

$\frac{1}{2}$ cup Vegetable Oil

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HUEVOS MEXICANA

2 diced tomatoes

1 diced onions

1 diced Serrano

6 eggs

4 T vegetable oil

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GARNISH

Sour cream

Hot chili oil

Crumbled cotija cheese

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PREPARATION

FOR THE SALSA VERDE

In a large pot, add two tablespoons of oil, $\frac{1}{2}$ onion of thin slices. Sauté until translucent.

Separately, add the other $\frac{1}{2}$ raw onion slices, cilantro, garlic, tomatillos, and chilies, into a blender. Add one cup water and blend.

Add blended mixture to sautéed onions. Add one tablespoon of chicken bouillon powder. Bring to boil, and then simmer for 5 – 10 minutes until color changes to a lighter green.

FOR TORTILLA STRIPS

Heat $\frac{1}{2}$ cup of vegetable oil. Add in tortilla strips in batches, don't overcrowd. When light brown, drain and set aside. Add more oil if necessary.

FOR HUEVOS MEXICANA

Sauté diced tomatoes, onions, Serrano for ten minutes in 4 T vegetable oil. Add eggs and scramble.

TO SERVE

Place tortilla strips on the bottom of a plate, smother with salsa, top with eggs, then add a little more salsa. Garnish with sour cream, crumbled cheese, and hot chili oil.