

Huevos Rancheros

It's been a while since I put up a recipe so I thought today would be a good time to do it. Instead of a supper, today we're making a breakfast. Huevos Rancheros. I think the version I make is most likely a non-traditional variety, and maybe is better labeled as a breakfast burrito. In any case, you end up with a tortilla, salsa, eggs and cheese. And I would say that it's wicked good.

And now the ingredient list (for one serving)

- 1 Large flour tortilla
- 2 Eggs
- Cheese you think will taste good (pepper jack in the picture)
- Salsa, I've used a store brand here, but obviously homemade will be much better
- Milk
- Butter
- Salt and Pepper



Prepare

Get all your ingredients out and ready (like the picture above). Also, shred the amount of cheese off the block that you'll need (a good fistful is probably good). You need enough to go inside the wrapped tortilla and on top of it.

Make Scrambled Eggs



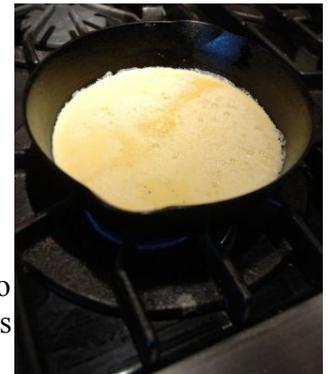
The first thing you'll do is make scrambled eggs. So crack both of your eggs into a bowl, add some salt and pepper, and a little splash of milk. Beat them with a whisk or fork until they're all combined.



Then melt some butter in a pan that's been over low heat for a little while, and add the eggs that you just beat up to it. The pan's hot enough if it sizzles a little bit when you add the eggs, but it shouldn't be a violent sizzle, just a 'little bit o sizzle'.



Now is also a good time to get your oven's broiler going. Set it for 500, or whatever "all the way up" is, and leave the door open a bit. You want it to be ready to go in a few minutes, but you also don't want the burners to turn off before you get a chance to use them.



Turn your “Scrambled Eggs” Into Huevos Rancheros

When the eggs are almost done...



Get your flour tortilla onto a plate and put it in the microwave for 15 seconds. When it comes out it'll be nice and warm. Dump the scrambled eggs, half your cheese, and some salsa onto the tortilla, and then wrap it up burrito-style (uh oh, maybe this is a breakfast burrito after all).

I'm not going to try to explain a burrito wrap, I'll leave that to you, I can suggest a search that might help though:

<http://www.google.com/search?q=burrito+wrap+instructions>

After you have your tortilla all wrapped up, put more cheese, salsa, and whatever else you think might taste good on top (maybe some sliced jalapeños?).



Put the whole wrap on the oven's top rack (you did remember to turn on your broiler when I told you right?) and watch it carefully. The cheese will go from bubbly-melty to blacky-nasty very quick.

Take it out when the cheese is bubbly-melty, and maybe just starting to turn the slightest bit darker in some spots.

Eat and enjoy.

