



Menu du Jour

16 May 06

Huevos Ranchero Burrito with Avocado
(Serves two)

Huevos Ranchero Burrito with Avocado

Burritos, the traditional food of Juárez, a city in Northern Mexico across the border from El Paso, have become as American as apple pie. This burrito filled with scrambled eggs, sausage, avocado, bell pepper and spicy cheeses makes for a savory breakfast, brunch or lunch. If desired, sweet or hot Italian sausage could be substituted for the Andouille. These burritos freeze well; reheat in a microwave for 1 1/2 minutes on high for a quick breakfast.

2 large flour tortillas
1 tablespoon unsalted butter
1 link Andouille sausage, casing removed
1/4 cup diced red bell pepper
1/4 cup diced green bell pepper
1/4 cup diced red onion
2 tablespoons minced jalapeño chile, if desired
1 large Hass avocado
4 large eggs (or 1 cup pasteurized liquid eggs)
1/2 teaspoon coarse kosher salt
1/4 cup whole milk
1/2 cup Kraft® Crumbles, see note
2 tablespoons sour cream
Tomato salsa for garnish

Wrap the tortillas in foil; lightly sprinkle with water and warm in a preheated 400 degree F oven. While the tortillas warm, heat a large skillet over medium heat. Crumble the sausage into the skillet and cook for about 3 minutes (sausage will not be completely cooked). Drain and return to stovetop (there will be about 3/4 cup of crumbled sausage); add the butter, bell peppers, onion and jalapeño (if desired); cook until the onion is softened, about 5 minutes.

Slice one-half of the avocado, sprinkle with lemon juice to retard darkening, and reserve. Dice the remaining avocado half.

In a mixing bowl, whisk together the eggs, salt and milk. Brush one side of each warmed tortilla with sour cream.

When vegetables are done, pour the egg mixture into pan and gently stir in the diced avocado. Cook, over medium-low heat, stirring constantly, until soft curds form, about 3 minutes. Put one-



half of the egg mixture down the center of one warmed tortilla; sprinkle with 2 tablespoons of the cheese blend.

Fold in the top and bottom of each tortilla and roll up from the side or shape the tortilla into a cone. Repeat with second tortilla. Place each burrito on a warmed serving plate and garnish with a spoonful of salsa, a sprinkling of the cheese blend and sliced avocado.

(Chef's note: Kraft® Crumbles is a combination of Monterey Jack, Cheddar and Colby cheeses. Another cheese blend could be substituted if desired.)

Cooking & Presentation



Crumbled Sausage Rendering In The Skillet



Eggs And Vegetables Cooking In The Skillet



Huevos Ranchero Burrito With Salsa And Sliced Avocado

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