



Saying *buenas dias* with *Huevos Rancheros* makes it a very good morning indeed. These Ranch-Style Eggs use tortillas and a not-too-spicy sauce as the base for cheese-topped eggs.

Huevo8 Ranchero8 Ranch-Style Eggs

- 2 tablespoons cooking oil**
- 6 6-inch tortillas**
- 1/2 cup chopped onion**
- 1 clove garlic, minced**
- 3 large tomatoes, peeled, cored and chopped**
- 1 4-ounce can green chili peppers, rinsed, seeded, and chopped**
- 1/4 teaspoon salt**
- 1 tablespoon cooking oil**
- 6 eggs**
- 1 cup shredded monterey jack cheese (4 ounces)**

In small skillet heat 2 tablespoons oil. Holding tortillas with tongs, dip one at a time in hot oil for 10 seconds or till limp. Line a 10x6x2-inch baking dish with tortillas. Keep warm. In same skillet cook the onion and garlic till tender but not brown (add more oil if necessary). Stir in tomatoes, green chili peppers, and salt. Simmer, uncovered, for 10 minutes. Spoon over tortillas.

In large skillet heat 1 tablespoon oil. Carefully break eggs into skillet; sprinkle with salt and pepper. When whites are set and edges cooked, add 1 tablespoon *water*. Cover skillet and cook eggs to desired doneness.

Carefully arrange cooked eggs over sauce in baking dish. Sprinkle with cheese. Place under broiler for 1 to 2 minutes or till cheese melts. Serve at once. Serves 6.