

Huevos Rancheros



Serving size: 4

8 corn tortillas

1-2 cups refried beans

16 pieces of bacon

8 eggs

1 cup shredded Colby Jack or Cheddar cheese

1 cup fresh Pico de Gallo, or your favorite canned salsa

Small bunch cilantro (optional)

Weavers Dutch Country Seasonings, Farm Dust

Weavers Dutch Country Seasonings, Shipshewana Fire (optional)

Start frying your bacon. An easy way is to place it on cookie sheets and bake in the oven at 400 F for about 10 minute, or to your desired crispness. Deep fry corn tortillas in hot oil for a few seconds on each side. Pat dry with paper towels. Heat refried beans. In the meantime, fry the eggs to your liking, then season with Farm Dust. Spread about 2 TBS of beans on each tortilla.

Huevos Rancheros continued...

Place 2 pieces of bacon on top. Top with an egg. Sprinkle with cheese. Spoon 1-2 TBS salsa over top. Chop cilantro and sprinkle over top. Enjoy!!

Note: If your family likes a lot of heat, like mine, have Shipshewana Fire handy on the side, so they can add it at the table.

