

Chef from the Hood Recipes



Chef:

Luis & Juan Arballo, brothers & chef-owners

Restaurant:

Las Palmas Restaurant, Santa Rosa

Recipe:

Chilaquiles!

Pronounced [chee-lah-KEE-lehs], this dish, made hundreds of different ways in homes throughout Mexico and Guatemala is often topped with eggs and served for breakfast. This version of chilaquiles is made with 3 kinds of dried chilies, "the way our mother and my mother-in-law makes it!", says Luis Arballo. The name chilaquiles is derived from the Nahuatl word chil-a-quilitl which means "herbs in a chili broth". The word has also come to mean "a torn, old sombrero", referring to the less than fresh tortillas that the dish is best made with (if tortillas are too fresh, they disintegrate too easily in the sauce). Juan Arballo adds, "It's Mexican comfort food, and people love it! This is how we make it at Las Palmas." Generously serves two.

Into a saucepan place: 1 cup of water with 1 dried pasilla chili & 2 dried guajillo chilies
1/4 of a peeled onion
2 fresh tomatoes
2 peeled cloves of fresh garlic
2 tablespoons condensed chicken base (powder or jell)
1 pinch EACH of dried oregano & black pepper
1/4 teaspoon of cumin

If you like spicy, hot flavors add 3 of the tiny, dried Japanese chilies, known as chile de arbol (optional).

.. Boil 15 minutes. Set aside to cool. Remove any woody stems from chilies, then place contents of pot in blender.
.. Use extreme caution when blending if your sauce is still warm! Blend until smooth; add a bit more water if needed to blend. Taste, add a pinch of salt if needed. This salsa makes a great condiment. To make chilaquiles, follow the next steps.

.. You'll need: 10 (not too fresh) corn tortillas peanut or soy oil
.. 2 to 3 ounces of Monterey Jack cheese
.. 1/4 of an onion (any kind)
.. 4 fresh eggs
.. a few spoonfuls of Clover sour cream or fresh crema

.. Cut tortillas into wide strips or triangles. Fry tortilla pieces in uncrowded batches in an inch or two of hot peanut or soy oil until just crisp. Drain on paper towels or a flattened brown grocery bag as you go. Set aside. Grate cheese. Chop onion. Stir cream. To assemble: Preheat oven to 250°. Place chilaquile salsa in a pan and reheat. Add fried tortillas, tossing to coat with warm salsa. Divide amongst two plates. Top each with cheese. Place plates in warm oven while you quickly fry eggs. Place 2 eggs on top of each serving. Sprinkle with onion. Add a spoonful of cream. Serve immediately.