

Tortilla Chips in Red and Green Sauces –

Chilaquiles divorciados

Ingredients (for four portions)

8 cups tortilla chips (homemade or restaurant style)

For Red Sauce

2 large tomatoes; washed, stem spots removed, and cut into chunks

1 small onion (about 1/2 cup); peeled, and cut into chunks

1-2 cloves garlic; peeled

4 red peppers, or to taste, such as *costeño*, *chile de árbol*, *guajillo*, Thai, etc.

½ cup water

½ tsp salt, or to taste

2 tbsp vegetable oil

1 sprig *epazote* (if available, or omit); washed

For Green Sauce

1 lb (454g) fresh tomatillos; husks removed, and washed

1-2 *serrano* peppers, or to taste; washed, stems removed

¼ white onion; peeled

1 small bunch cilantro; washed

1 tbsp oil

½ tsp salt, or to taste

1 sprig *epazote* (if available, or omit); washed

Toppings:

Crumbled cheese (for example: *Añejo*, *Cotija*, or light Feta)

Sliced onions

Mexican cream, or sour cream mixed with a little milk

Prepare red sauce: Wipe all the peppers clean, and remove stems and seeds; set aside. Warm up one tablespoon of oil in a large pot over medium heat, then add onions; sauté for a couple of minutes then add garlic and peppers, stirring just for a few seconds, then mix in tomatoes. Stir and cook for five minutes, then pour in water. Bring to boil, then reduce to a simmer, and cover; cook for ten minutes. Remove from heat, and allow to cool down, uncovered. Transfer to a blender jar, seasoning with salt. Process until very smooth. Reserve. In a saucepan, warm up the other tablespoon of oil over medium heat. Pour blended mix in; it should sizzle as it touches the hot oil. Reduce heat to low, and continue simmering to thicken the sauce, stirring occasionally, for about ten minutes. Add *epazote* (if using). Adjust seasoning with more salt, if needed, cooking for two more minutes. Keep warm until serving time.

Prepare green sauce: Set a pot with water over high heat, and bring to boil. Add tomatillos; bring back to boil, and let cook for about five minutes, until tender but still firm. Drain tomatillos into a colander; they should be easy to pierce, but still firm. Transfer cooked tomatillos to a blender jar along with *serranos*, onion, and cilantro, processing until smooth; reserve. Warm up oil in the pot over medium heat, then pour the sauce in. Allow to simmer for five minutes, then season with salt and add *epazote* (if using). Stir, adjust seasoning with more salt, if needed. Keep warm until serving time.

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Assemble for serving: For each portion, place two cups of tortilla chips on a dinner plate, pour about one quarter of the green sauce over one half, and the same of the red sauce over the other half, topping with sliced onions, crumbled fresh cheese, and a swirl of cream:



This delicious dish may be supplemented into a full brunch meal by adding fried eggs, shredded cooked chicken, or other meat. A nice fusion of *Chilaquiles* and Benedict Eggs (Bennies), may be prepared by using *chilaquiles divorciados* instead of an English muffin, topped with two poached eggs, and Hollandaise sauce (with an optional touch of *chipotle adobo*).

Hollandaise Sauce

Ingredients

4 egg yolks (save whites for another recipe)
 1 tbsp lemon juice, preferably freshly squeezed
 ½ cup butter; melted
 Salt, to taste

For *chipotle* flavour, optional:

2-3 tbsp *adobo* from prepared *chipotle* peppers

Choose a stainless-steel bowl that will fit sitting on top of a pot. Fill pot with water, checking and making sure the bowl will not touch the water. Place pot on the stove over high heat, and bring the water to boil. Remove pot from heat and reserve. Meanwhile whisk the egg yolks and lemon juice with an egg beater, until thickened and fluffy. Place bowl on top of the reserved pot with hot water, and continue whisking vigorously; slowly pour melted butter in, whisking until the sauce has thickened and almost doubled in volume. Season with salt, to taste. Add *chipotle adobo*, if using, whisking until uniform.

The blushed colour looks very pleasant on the poached eggs (photo, right), and complements their runny yolks perfectly (photo, far right):

