

This is a SUMMARY of the recipe on the website. We've removed all the guiding pictures and most of the tips. We suggest you read through all the material on the website and use this only if you like to have a piece of paper to refer to during cooking.

Sunny Side Up Eggs Cuban Style

4-6 Fresh Eggs (we like 6 jumbo for 2 people)
1/3 lb Pineapple give or take, to your liking
Butter
oil (we use olive)
1/2 Head of garlic, give or take, peeled, chopped fine (or smashed)
2 very soft, preferably now black Plantains

Avocado, sliced
Approx. 3-4 TB Italian Parsley, chopped
Salt
Habanero sauce (the vinegary type, optional)
white rice, cooked

Carefully crack the eggs into a shallow bowl. We like to do 3 eggs per bowl. TIP: Crack them by hitting them straight down on a counter. There is less chance of getting shell fragments this way. If you want to be VERY careful, crack the eggs into a small bowl one at a time. If you break the yolk set it aside for other uses and get another egg. Carefully put the single egg into your larger bowls. (Like we said, we do 3 per bowl.)

Peel the plantains and slice diagonally into long strips (see the pictures on the website).

Cut the pineapple into strips and saute it until lightly browned in a frying pan with some oil or butter. We use a large non-stick pan for this as we're going to use it again in a minute. Remove the pineapple and set aside.

Saute the plantains in the frying pan until lightly browned. Don't leave them alone too long. What makes them sweet (the sugar) burns quickly. Turn over and sauté the other side. At that point shake in the habanero sauce to taste (we probably use more than most people. Be careful. But it does add a nice flavor (and a lot of heat if you aren't careful).

Put the pineapple back in with the plantains and keep warm.

Heat your serving plates. Hot plates are a really important part of a good hot meal. But remember to be careful. Warn diners that plates are hot and definitely use a potholder to deliver them to the table. And, of course, don't do it with children.

In another medium frying pan, something non-stick is best (see above), heat 2 TB of oil and sauté the garlic until it just starts to turn brown. At this point you have a choice. Most recipes would remove the garlic. We like it and leave it in. Carefully slide the eggs into the frying pan. Add several TB of water and

put your glass lid on top. As described above, cook until the yolks start to or completely film over with white (less white means less cooked, pick your desired level of runniness). You can see some good pictures of what we mean in our bonus recipe, Huevos Rancheros, below.

When the eggs are done, carefully divide onto two hot plates. Place the plantains/pineapples on part of the plate. Place sliced avocados on another part of the plate. Place hot cooked white rice on another part of the plate. Salt the avocado and eggs to taste. Scatter the parsley across the eggs and rice.

Weeknight Huevos Rancheros (for 2 hungry people)

- 1 large can (28oz) of fire roasted tomatoes
- 1 white onion, peeled and diced
- 2 serrano chiles (more or less to taste), finely chopped

- 1 chipotle chile in adobo, finely chopped (optional)
- 2 TB lime juice (optional)
- 1/4 cup cilantro, chopped
- 1 tsp sugar
- salt to taste
- 6 eggs cracked into bowls (see Cuban Eggs recipe above)
- Oil, optional

- Beans, Refried Beans or other starch of choice
- 4 corn tortillas, heated

Drain the liquid (we reserve it to make Bloody (or Virgin) Marys. If the tomatoes aren't chopped, go ahead and do so. Combine and mix all the ingredients except the eggs in a bowl.

Heat the oil in a large frying pan. If it is non-stick you probably can get away with no oil. Put the tomato mixture in the pan then carefully put the eggs on top of the tomato mixture. Depending on how you like your eggs cooked, you can then take a butter knife and poke through the whites down to the bottom of the pan so that they can heat more quickly. This all depends on the size of your pan. You want the whites to cook but if you like your yolks runny you probably will have to do the knife trick so the whites have more contact with the bottom of the pan and cook more quickly. Put your glass lid on top and cook according to the instructions in the Cuban Eggs recipe above.

Serve with the beans and tortillas. We also find that Cholula Hot Sauce (which uses pequin and arbol chiles) goes really well with these eggs and douse them liberally.