# **Green Chili Huevos Rancheros**

Sagebrush Inn - Taos, NM The Great Country Inns of America Cookbook (2nd ed) (1992)

### Yield: 2 quarts chili

1 pound diced pork meat tenderizer

1 cup green chilies, chopped

2 quarts water

1 tablespoon garlic powder 1 tablespoon chicken base

2/3 cup flour

1/3 cup butter, melted

1 teaspoon Maggi seasoning OR salt

Kitchen Bouquet (optional)

corn tortillas butter eggs

Cheddar cheese, grated

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Saute' the pork with a pinch of meat tenderizer. Cook until brown. Add the green chilies. Cover with the water. Bring to a boil. Add the garlic powder and chicken base.

In a saucepan, blend the flour and melted butter to make a roux. Add the roux to the pork and let boil for 3 to 4 minutes, stirring occasionally. Add the Maggi seasoning. Let the mixture simmer, stirring occasionally. Add the Kitchen Bouquet for color, if desired.

In a pan, melt a small amount of butter. Add the tortillas, turning several times until they are soft.

Cook the eggs as desired. Top with the chili mixture and grated Cheddar cheese.

Serve with the tortillas.

Per Serving (excluding unknown items): 865 Calories; 62g Fat (63.5% calories from fat); 11g Protein; 69g Carbohydrate; 3g Dietary Fiber; 164mg Cholesterol; 679mg Sodium. Exchanges: 4 1/2 Grain(Starch); 12 Fat.

## Breakfast

#### Dar Camina Mutritional Analysis

Calories (kcal):	865	Vitamin B6 (mg):	.3mg
% Calories from Fat:	63.5%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	31.7%	Thiamin B1 (mg):	.7mg
% Calories from Protein:	4.8%	Riboflavin B2 (mg):	.4mg
Total Fat (g):	62g	Folacin (mcg):	24mcg

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Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	38g	Niacin (mg):	5mg
	18g	Caffeine (mg):	0mg
	3g	Alcohol (kcal):	0
	164mg	½ Pofuso:	ი ი%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	69g 3g 11g 679mg 200mg 75mg 4mg 1mg 2mg 2289IU 566 1/2RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	4 1/2 0 0 0 0 0 12 0

## **Nutrition Facts**

Amount Per Serving				
Calories 865	Calories from Fat: 549			
	% Daily Values*			
Total Fat 62g	95%			
Saturated Fat 38g	190%			
Cholesterol 164mg	55%			
<b>Sodium</b> 679mg	28%			
Total Carbohydrates 69g	23%			
Dietary Fiber 3g	10%			
Protein 11g				
Vitamin A	46%			
Vitamin C	3%			
Calcium	7%			
Iron	24%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.