

THREE CHEESE QUICHÉ LORRAINE – WFC 2017-STRUCTURE BUILD



Three Cheese Quiché Lorraine – WFC 2017-Structure Build

It's time to share my Bacon [World Food Championship](#) Structure Build recipe, *Three Cheese Quiché Lorraine*. I was so busy competing this year that I only had the opportunity to get one photo of my completed dish (see below). The photo above was taken of my final practice dish before competing in the [Bacon World Championships](#) on November 9, 2017.

Let me first thank my wonderful sponsor [Saucy Mama](#). Suzie Barhyte and her wonderful company allowed me the pleasure to compete on Team Saucy Mama and use their amazing products in my recipes. Also, Thank you Mary Alice and

Collette for your support and love throughout the competition.

Competing at such a large and prestigious event requires a lot of preparation and planning. One very important element in competing is adhering to the official rules. Below are a few of the details about the official rules for the opening round(s).

OPENING ROUND

STRUCTURED BUILD:

The Structured Build for the Bacon World Championship is “Quiche Lorraine.” Competitors are not required to use a specific bacon brand.

Competitors will need to bring their own bacon for this build. The Structured Build creates an even “playing field” by requiring all competitors to create the same type of dish. The competitors who set themselves apart from the field will have proven their culinary skills in creativity and execution within this structured requirement.

As defined, a Quiché Lorraine is savory open crust pie, filled with custard flavored with, but not limited to, bacon and cheese. Source: [World Food Championships](#) 2017 Competitor Packet

I love that professional chefs have to make the same

dishes as home cooks just as much as I love that I have to cook like a professional chef to bring a restaurant worthy dish to win.

Competitors are also instructed to write a brief description that best showcases our recipe for the judges. Here's mine.

My Quiché Lorraine recipe is the perfect blend of French Gruyère, Applewood smoked cheddar, and goats milk white cheddar cheeses. The Gruyère satisfies with its traditional nutty and assertive flavors while the fruity, sweet aroma of Applewood smoked cheddar complements the hickory smoked flavors of thick cut bacon. The goats milk cheddar lends a certain and familiar tang; while a mixture of heavy cream and eggs create a creamy custard that rests atop a black and white toasted sesame seed and smoky bacon dust infused pie crust. For added depth of flavor, champagne honey mustard is infused into the filling and the crust receives a light brushing of the mustard before baking. Fresh snipped chives finish the Quiche adding color and mild onion flavor.

Without a doubt this is the best *Quiché* I've ever made or eaten. One of my competitors, Two Smokin Guys, NY (Galuski, Dave) made a perfect rendition of *Quiché Lorraine*. WOW! I need a slice of that pie!



*Rebecka Evans Bacon World Championships 2017 First Round-Structure
Build Three Cheese Quiché Lorraine*



Three Cheese Quiché Lorraine Saucy Mama products used: [Champagne Honey Mustard](#)



Three Cheese Quiche Lorraine
2017-12-03 20:29:26



Serves 4

Bacon World Food Championships Required Structure Build

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Prep Time

20 min

Cook Time

36 min

Prep Time

20 min

Cook Time

36 min

Ingredients

1. PREHEAT OVEN: 350 F.

INGREDIENTS

FOR THE PIE DOUGH

1. 3 CUPS FLOUR
2. $\frac{1}{4}$ TEASPOON SEA SALT
3. 20 TABLESPOONS COLD BUTTER
4. 2 EGGS
5. $\frac{1}{4}$ CUP BACON DUST MADE FROM PRE-PACKAGED "REAL BACON" BITES OR COOKED CHOPPED BACON
6. $\frac{1}{2}$ CUP SAUCY MAMA CHAMPAGNE HONEY MUSTARD (TO BRUSH PIE CRUST)
7. 4 TABLESPOONS WHITE SESAME SEEDS (1 $\frac{1}{2}$ TABLESPOONS PER PIE)
8. 1 $\frac{1}{2}$ TABLESPOONS BLACK SESAME SEEDS (1/2 TABLESPOON PER PIE)

FOR THE FILLING

1. 1 - 4 LB PACKAGE THICK SLICED BACON (ABOUT 24 BACON SLICES), CHOPPED $\frac{1}{2}$ INCH THICK, COOKED AND DRAINED ON PAPER TOWEL
2. 4 WHOLE LARGE EGGS
3. 4 EGG YOLKS
4. 3 CUPS HEAVY CREAM (1 CUP KROGER THICK STYLE, 2 CUPS LAND O LAKES)
5. 1 TEASPOON SALT
6. $\frac{1}{2}$ TEASPOON WHITE PEPPER
7. 2 TABLESPOONS SAUCY MAMA CHAMPAGNE HONEY MUSTARD
8. 1 CUP APPLE SMOKED CHEDDAR CHEESE, GRATED
9. 1 CUP Gruyère CHEESE, SHREDDED
10. $\frac{1}{2}$ CUP GOATS MILK WHITE CHEDDAR, GRATED
11. 1 TEASPOON FLOUR(TO TOSS CHEESES)
12. 4 TABLESPOONS $\frac{1}{2}$ INCH LENGTH SNIPPED CHIVES

FOR THE BACON

1. 1. CHOP BACON INTO $\frac{1}{2}$ INCH PIECES. DIVIDE IN HALF AND COOK IN 2 LARGE SKILLET UNITL JUST BROWNED. DON'T OVER COOK. DRAIN ON PAPER TOWEL UNTIL READY TO ASSEMBLE PIES.
2. 2. PLACE $\frac{1}{4}$ CUP PRE-PACKAGED "REAL BACON" BITES INTO COFFEE GRINDER OR FOOD PROCESSOR. BLEND UNTIL FINE DUST (OR USE PREPACKAGED BACON DUST)

FOR THE FILLING

1. 1. IN A LARGE MIXING BOWL WHISK TOGETHER, 4 WHOLE LARGE EGGS, 4 EGG YOLKS, 1 CUP KROGER BRAND HEAVY CREAM, 2 CUPS LAND O LAKES HEAVY CREAM, (USE 3 CUPS FAVORITE BRAND HEAVY CREAM IF KROEGER IS NOT AVAILBLE) 1 SEA TEASPOON SALT, $\frac{1}{2}$ TEASPOON WHITE PEPPER, 2 TABLESPOONS SAUCY MAMA CHAMPAGNE HONEY MUSTARD
2. 2. IN A LARGE MIXING BOWL, COMBINE 3 PRE-GRATED CHEESES TOGETHER SPRINKLE 1 TEASPOON FLOUR OVER CHEESE. TOSS TO COMBINE. THIS KEEPS CHEESE FROM STICKING TOGETHER AND MAKES FOR EASIER SPREADING OVER CRUST

FOR THE CRUST

1. 1. IN A SMALL FOOD PROCESSOR OR COFFEE MILE, PULSE $\frac{1}{4}$ CUP COOKED CRUMBLED BACON UNITL IT REMESBLES FINE SAND
2. 2. IN A LARGE FOOD PROCESSOR COMBINE, 3 CUPS FLOUR, $\frac{1}{4}$ TEASPOON SALT, 20 TABLESPOON COLD BUTTER, 2 EGGS, AND $\frac{1}{4}$ CUP BACON DUST
3. 3. PULSE UNTIL DOUGH JUST COMES TOGETHER. DOUGH WILL BE CRUMBLY
4. 4. POUR CRUST OUT ONTO A FLOURED SURFACE AND GENTLY PRESS DOUGH INTO A BALL. CUT DOUGH INTO THIRDS. PLACE ONE DOUGH IN THE MIDDLE OF EACH 8" FLUTED TART PANS. GENTLY START PRESSING DOUGH FROM MIDDLE TO EDGES WITH FINGERS UNITL $\frac{1}{4}$ INCH THICK.
5. 5. USING A PASTRY BRUSH, LIGHLTY BRUSH THE 3 PIE CRUSTS WITH $\frac{1}{2}$ CUP SAUCY MAMA CHAMPAGNE HONEY MUSTARD. (ABOUT $\frac{1}{4}$ CUP EACH SHELL) BE SURE TO BRUSH ALL THE WAY TO THE TOP FLUTED EDGES
6. 6. SPRINKLE EACH PIE EVENLY WITH SESAME SEEDS, MAKING SURE TO SPRINKLE ALL THE WAY TO THE FLUTED EDGES
7. 7. EVENLY DISTRIBUTE COOKED CRUMBLED BACON OVER THE BOTTOM OF EACH PIE SHELLS
8. 8. DISTRIBUTE MIXED SHREDDED CHEESES EVENLY OVER PIES

9. 9. POUR FILLING EQUALLY INTO PIES, LEAVING ABOUT $\frac{1}{4}$ INCH HEAD SPACE
10. 10. SPRINKLE SNIPPED CHIVES EVENLY OVER TOP OF EACH PIE
11. 11. BAKE FOR 28-36 MINUTES OR UNTIL KNIFE INSERTED INTO MIDDLE OF PIE COMES OUT CLEAN.
12. ASSEMBLE: CUT ONE PIE INTO 6 TRIANGLE SLICES. ARRANGE ON PLATES AND GARNISH WITH FANED STRAWBERRY AND MINT SPRIGS.

GARNISH

1. OPTIONAL: CHIVES, CHIVE BLOSSOMS, FRESH STRAWBERRIES SLICED AND FANED OUT, MINTS SPRINGS, EDIBLE FLOWERS

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

As you can see the scores below are ridiculously close. I placed 8th in the Top Ten Round and then went on to take First Place in the Final Round winning 10,000 thousand dollars and becoming the 2017 Bacon World Champion!



BACON WORLD CHAMPIONSHIP

Place	Competitor	Structured Build	Signature Dish	Round 1	Top 10	Final Score
1.	Team Saucy Mama-At Home with Rebecka (Evans, Rebecka)	92.375	91.625	9293.8889		93.13334
	2.farleys (Trumpold, Elizabeth)	99.625	84.7592	187592.0556		92.10836
	3.Bob's BBQ Emporium (Brumley, Robert)	95.875	8791.4375	91.4444		91.44164
	4.Culinary Assault (Coe, Stephen)	98	90.5	94.2589	4.4444	91.36664
	5.Maximum Chefort (Hurst, AJ)	93.875	9493.9375	589.3333		91.17498
	6.Blazin' Blues BBQ (Richard, Dan)	89.625	96.375	9389.4444		90.86664
	7.Two Smokin Guys,NY (Galuski, Dave)	100	94.125	97.0625	86.3889	90.65834
	8.Croix Valley Foods (Holter, Lu)	88.75	93.75	91.2587	5.5556	89.03336
	9.Lowcountry Wild Child (Kohn, Shannon)	96.25	92.375	94.3125	81.2778	86.49168
	10.Jonathan (Giovannoni, Jonathan)	92	95	93.580	1.1111	85.46666
	11.Sugarfire Smokehouse (Johnson, Mike)	95.875	86.375	91.125	-	-
	12.pitmasterIQ BBQ (Kennington, John)	89.75	92.125	90.9375	-	-
	13.Taste Of Wisconsin (Medes, Lorraine)	91.25	90.25	90.75	-	-
	14.Fork and Company (Little, Chera)	96.25	83.75	90	-	-
	15.Smokey Treats Bbq (Beranek, Matthew)	87.875	91.625	89.75	-	-
	16.Cuisine with Colleen (Curley, Colleen)	89.875	89.375	89.625	-	-
	17. Buzzcatz coffee & sweets (Hendrix, Juanita)	85.625	93.375	89.5	-	-
	18.Yard Lobster BBQ (Lampkin, Craig)	84.375	94.125	89.25	-	-
	19.Flora-Bama Ole River Grill (Gibson, Jon)	87.75	90	88.875	-	-
	20.Fivestar Nacho MKE (Gonzalez, Nichole)	87.125	90.588	8.125	-	-
	21.Culinary Cartel (Griffitt, Elisha)	84.375	92.375	88.375	-	-
	22.The Promo Addict (Bird, Russell)	92.125	84.588	3.125	-	-
	23.GastreauxNomica (Rivera, Sean)	87	88.375	87.6875	-	-
	24. Wind Creek Montgomery Casino &Hotel (Hargroves, Kelly)	90	84.875	87.4375	-	-
	25.Oink-A-Doodle-Moo 1559 (Bayless, Mark)	91.25	83.125	87.1875	-	-

26.	Bowers, Jason	83.125	90.625	86.875	-	-
27.	Sean Streete (Streete, Sean)	82.875	90.586	68.875	-	-
28.	Team Spruytte (Spruytte, Lois)	90.875	82.375	86.625	-	-
29.	STI COLLEGE – Philippines (Montejo, Rhealyn)	91.625	81.586	56.625	-	-
30.	Workaholics Services (Talley , Jeremy)	84.625	88.258	64.375	-	-
31.	My-Big-Fat-Greek-Kitchen (Geise, Andreann)	87	85.375	86.1875	-	-
32.	Spice Your Life Rub Your Meat BBQ (Hogan, Michael)	86.125	85.758	59.375	-	-
33.	Forrest Dilmore (Dilmore, Forrest)	88.625	81.875	85.25	-	-
34.	the lamb and the wolf (athanasopoulos, michael)	88.75	77.375	83.0625	-	-



First Round Top Ten Front Left: Rebecka Evans Bacon and Kim Banick Seafood with our sponsors Saucy Mama Suzie Barhyte and Mary Alice.



From Left: Lynn Beamer, Rebecka Evans, Renee Robinson

SAUCY MAMA INSPIRED HUEVOS RANCHEROS: 2017 RECIPE CONTEST WINNER!

My Saucy Mama inspired huevos rancheros recipe is delicious enough that it's helped me win a Golden Ticket to the World Food Championships!



2017 Recipe

Contest Winner: Saucy Mama Inspired Huevos Rancheros

And the winner is...

REBECKA EVANS at [@athomewithrebecka](#)! We just couldn't get over her fantastically made Saucy Mama inspired Huevos Rancheros! The Poblano sauce is nearly drinkable! Rebecka will be joining [#TeamSaucyMama](#) at the 2017 [@worldfoodchampionships](#) and we couldn't be more excited.

Thank you to ALL who participated in our 2017 Saucy Mama Recipe Contest. We had some of the very best recipes ever this year, and it was stiff competition. We love all you saucy competitors and hope to see you at WFC! Source: [Barhyte Speciality Foods](#)

Thank you Suzi, Colette, Team Saucy Mama, and all the staff at *Barhyte Speciality Foods* for choosing my recipe as the winner of this year's *Saucy Mama Cooking Contest*. I'm so honored to be joining Team Saucy Mama and representing Barhyte Speciality Foods / Saucy Mama at the *World Food Championships 2017*.

OFFICIAL QUALIFYING EVENT



*Saucy Mama's
2017 Recipe Contest*



**WORLD FOOD
CHAMPIONSHIPS**

I will be joining an accomplished group of award winning competitive home cooks on Team Saucy Mama. To throw a little icing on an already delicious win, this group of lovely ladies are not only fellow food competitors; they are some of my dearest friends in the world. We are going to have a blast this year at WFC!



- *Merry Graham* – Sandwich Category
- *Lisa Keys* – Recipe Category
- *Heather Walker* – Dessert Category
- *Kim Banick* – Seafood Category

- *Veronica Callaghan* – Steak Category

Bahyte Speciality Foods will sponsor me with a SWEET prize package.

Our winner will receive:

- *A Golden Ticket, which is entry into the 2017 WFC*
- *\$1000 Travel Stipend to help winner get to Orange Beach for the WFC event (Nov. 8-14) which will be awarded onsite at the WFC.*
- *Team Saucy Mama Dinner with the group in Orange Beach*
- *MAJOR bragging rights, and the opportunity to compete against other cooks (and possibly win massive cash and/or even a TV spot) at the invitation-only WFC event.*

I AM BLESSED BEYOND WORDS TO HAVE MY SAUCY MAMA INSPIRED HUEVOS RANCHEROS RECIPE HELP ME WIN THAT GOLDEN TICKET TO THE WORLD FOOD CHAMPIONSHIP.



Visit [Barthyte](#) Foods today to order these three delicious products to make my Saucy Mama inspired huevos rancheros recipe:

[Poblano Ranch Dressing](#), [Lime Chipotle Marinade](#), and [Hatch Green Chili Mustard](#).

Make sure to [FOLLOW Saucy Mama](#) on Facebook to stay up to date on all the news and happenings from [#TeamSaucyMama](#) at WFC 2017.



Saucy Mama inspired Huevos Rancheros

2017-07-03 17:50:54



Serves 4

My Saucy Mama inspired Huevos Rancheros is a cinch to make and packed with authentic Mexican flavors. By utilizing three (3) Saucy Mama products there is no need to use dried adobo chili as called for in traditional huevos rancheros recipes. Poblano Ranch Dressing, Lime Chipotle Marinade, and Hatch Green Chili Mustard bring all the traditional flavors of Mexico, and more. Adding more dimension to the dishes flavor profile the recipe is balanced by the smokiness and crunch of BACON. The recipe can be made for a family of four (4) or easily double or tripled for a crowd. When making the dish for a large group, prepare the bacon-refried beans and the ranchero sauce the day before. Just reheat these components while cooking up the tortillas and fried eggs. It's as easy as that!

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Print

Prep Time

20 min

Cook Time

20 min

Prep Time

20 min

Cook Time

20 min

Poblano Ranchero Sauce

1. $\frac{1}{2}$ pound (about 4) ripe plum tomatoes
2. 4 large cloves garlic, peeled
3. 1 small onion (about 6 ounces), quartered
4. 1/2-pound Bacon. Reserve bacon fat
5. $\frac{1}{2}$ cup SM Lime Chipotle Marinade
6. $\frac{1}{4}$ cup SM Poblano Ranch Dressing
7. 2 tablespoons SM Hatch Green Chili
8. 1/4 teaspoon Kosher salt, add more to taste
9. 1 tablespoon vegetable oil
10. $\frac{1}{4}$ cup water

Hatch Green Chili-Bacon Refried Beans

1. One 15-ounce can pinto beans, drained with liquid reserved
2. $\frac{1}{4}$ pound cooked crumbled bacon
3. $\frac{1}{4}$ cup reserved bacon fat
4. 2 tablespoon Saucy Mama Hatch Green Chili Mustard
5. 2 tablespoon water
6. 1/4 teaspoon Kosher salt, add more to taste

For Tortillas and Huevos

1. 2 to 3 tablespoons vegetable oil
2. 4 corn tortillas
3. 4 large eggs
4. Kosher salt, to taste

Garnish and Build

1. 1/2 cup crumbled Mexican Cotija cheese, divided
2. 1/4 cup fresh cilantro leaves, roughly chopped, some whole to garnish plate
3. 2 tablespoons finely chopped sweet yellow onion
4. 1 sliced lime
5. 2 sliced jalapeños with seeds
6. 1 chopped tomato

Instructions

1. For the Ranchero Sauce: Preheat the oven to broil (550) F. and put the tomatoes, peeled garlic cloves and onion on a parchment lined, rimmed baking sheet. Roast the vegetables, turning occasionally, until blistered and charred in spots, about 10 minutes. Watch closely to keep from burning vegetables.

2. 2. While the vegetables are charring: rough chop bacon and cook in cast iron skillet over medium high heat until crisp. Turn off the heat. Remove $\frac{1}{2}$ the cooked bacon to a plate and set aside for garnish. Leave the remainder in the pan and scoop to one side of the skillet. Using a large chef spoon, remove $\frac{2}{3}$ of the hot bacon fat and evenly distribute between the second cast iron skillet and sauté pan. (second cast iron skillet is for frying tortillas and eggs and sauté pan is for cooking ranchero sauce) Add 2 tablespoon Saucy Mama Hatch Green Chili Mustard and 2 tablespoons water to the cast iron pan with the cooked bacon. Return to heat, and cook stirring for 2 minutes to deglaze the pan. Turn off the heat and set aside until ready to make the refried beans.
3. 3. Continue with the ranchero sauce: put the charred vegetables and any juices from the baking sheet into the large mixing bowl with $\frac{1}{2}$ cup Saucy Mama Lime Chipotle Marinade, $\frac{1}{4}$ cup Saucy Mama Poblano Ranch Dressing, $\frac{1}{4}$ cup water, $\frac{1}{2}$ teaspoon salt and blend with an immersion blender until fairly smooth. If you don't have an immersion blender use a standing blender with tight fitting lid. Taste; stir in more Saucy Mama lime chipotle marinade for a spicier sauce.
4. 4. Heat the tablespoon reserved bacon fat and 1 tablespoon oil in the medium sauté pan, over medium heat. Add the ranchero sauce, and cook stirring, until thickened but pourable, about 5 minutes. NOTE: The sauce will splatter when it hits the hot fat so use caution. Taste and season with salt as necessary. Cover and keep warm over low heat. If the sauce thickens too much, add 1 tablespoon of water at a time to thin it out.
5. 5. For the refried beans: Return the cast iron skillet with the chopped bacon to medium heat. Pour half the bean liquid into a small cup and reserve for later. Add the beans to the medium mixing bowl with about half of their reserved liquid and mash with a potato masher until smooth, then add the mashed beans, 2 tablespoon Saucy Mama Hatch Green Chili Mustard, $\frac{1}{4}$ teaspoon salt to the cast iron skillet, and mash again until smooth. Mixture will be bubbly hot. Cook, stirring and scraping with a wooden spoon, until heated through. As beans cook with bacon they will become thick, add some more of the reserved liquid until they are creamy. Taste, season with salt if necessary. Using the immersion blender, blend beans and bacon until smooth adding more liquid if necessary, and cover and keep warm over low heat.
6. 6. If making ahead for a group, this is the time to cool the cooked components and refrigerate in sealed containers. Reheat the components the following day while you are making the tortillas and eggs. Be sure to add a few tablespoon water to the beans before reheating.
7. 7. For serving: Preheat the oven to 200 degrees F and line a baking sheet with parchment paper. Heat the bacon fat in the second cast iron skillet over medium high, and add 1 teaspoons vegetable oil. Add 1 tortilla and cook until soft, about 15 seconds. Flip the tortilla with tongs and continue to cook about 15 seconds. NOTE: Tortillas are not fried crunchy, they are cooked just to tenderize and heat through. Remove from the pan and arrange in single file to the lined baking sheet. Repeat with the remaining 3 tortillas, adding more oil if necessary. Spread about 2 tablespoons of the refried beans on each tortilla and keep warm in the oven.
8. 8. Using the same cast iron skillet, heat 1-2 tablespoon bacon fat or oil, about 1 minute. Crack 1 egg at a time into the skillet and cook until the edges are crispy and whites are almost set (about 30-45 seconds) Ladle or scoop hot oil over the top of the egg for 1 more minute.

9. 9. Remove the tortillas from the oven, top tortillas with an egg, then return to the oven and repeat process until all eggs are cooked. Top the remaining tortillas with the remaining eggs.
10. 10. For Garnish and Build: Sprinkle each with a pinch of salt, some ranchero sauce, Cotija cheese, reserved crumbled-cooked bacon, chopped avocado, cilantro, sliced jalapenos, chopped tomato, and chopped onion.

Notes

1. Serve immediately. ENJOY

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

HUEVOS RANCHEROS – 2017 SAUCY MAMA RECIPE CONTEST ENTRY

Huevos Rancheros is an easy Mexican breakfast recipe. It is a cinch to make, and packed with authentic Mexican flavors.



2017 Saucy Mama Recipe Contest-Huevos Rancheros

The Saucy Mama Recipe Contest is a *Super Qualifier* for the *World Food Championships* held in Orange Beach Alabama November 7-14, 2017 and is sponsored by *Barthyte* Foods.

This will be my third year competing for a spot on *Team Saucy Mama* for the *Bacon World Food Championships Category*.

One of the most competitive and highly regarded contests in the food sport world, this contest is also one of the hardest to win. Sadly, there is only one spot available on the Team Saucy Mama, and this year, a mix of twenty-five professional and home cooks competing for the coveted position. Words cannot express how badly I want to earn that last spot. Now it's up to the panel of judges to cook the 25 submitted recipes and choose a winner.

HERE'S MY SUBMISSION FOR THE 2017 SAUCY MAMA RECIPE CONTEST- HUEVOS RANCHEROS

My Saucy Mama inspired Huevos Rancheros is a cinch to make and packed with authentic Mexican flavors. By utilizing three (3) Saucy Mama products there is no need to use dried adobo chili as called for in traditional huevos rancheros recipes. *Poblano Ranch Dressing*, *Lime Chipotle Marinade*, and *Hatch Green Chili Mustard* bring all the traditional flavors of Mexico, and more.

Adding more dimension to the dishes flavor profile the recipe is balanced by the smokiness and crunch of BACON. The recipe can be made for a family of four (4) or easily double or tripled for a crowd. When making the dish for a large group, prepare the bacon-refried

beans and the ranchero sauce the day before. Just reheat these components while cooking up the tortillas and fried eggs. It's as easy as that!



Saucy Mama inspired Huevos Rancheros

2017-05-09 23:16:42



Serves 4

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Print

Prep Time

20 min

Cook Time

20 min

Prep Time

20 min

Cook Time

20 min

Poblano Ranchero Sauce

1. $\frac{1}{2}$ pound (about 4) ripe plum tomatoes
2. 4 large cloves garlic, peeled
3. 1 small onion (about 6 ounces), quartered
4. 1/2-pound Bacon. Reserve bacon fat
5. $\frac{1}{2}$ cup SM Lime Chipotle Marinade
6. $\frac{1}{4}$ cup SM Poblano Ranch Dressing
7. 2 tablespoons SM Hatch Green Chili
8. 1/4 teaspoon Kosher salt, add more to taste
9. 1 tablespoon vegetable oil
10. $\frac{1}{4}$ cup water

Hatch Green Chili-Bacon Refried Beans

1. One 15-ounce can pinto beans, drained with liquid reserved
2. $\frac{1}{4}$ pound cooked crumbled bacon
3. $\frac{1}{4}$ cup reserved bacon fat
4. 2 tablespoon Saucy Mama Hatch Green Chili Mustard
5. 2 tablespoon water
6. 1/4 teaspoon Kosher salt, add more to taste

For Tortillas and Huevos

1. 2 to 3 tablespoons vegetable oil
2. Any remaining bacon fat (about 1/3 cup)
3. 4 - 6 inch corn tortillas
4. 4 large eggs
5. Kosher salt, to taste

Garnish and Build

1. 1/2 cup crumbled Mexican Cotija cheese, divided
2. 1/4 cup fresh cilantro leaves, roughly chopped, some whole to garnish plate
3. 2 tablespoons finely chopped sweet yellow onion
4. 1 sliced lime
5. 2 sliced jalapeños with seeds
6. 1 chopped tomato

Instructions

1. For the ranchero sauce: Preheat the oven to broil (550) F. and put the tomatoes, peeled garlic cloves and onion on a parchment lined, rimmed baking sheet. Roast the vegetables, turning occasionally, until blistered and charred in spots, about 10

minutes. Watch closely to keep from burning vegetables.

2. 2. While the vegetables are charring: rough chop bacon and cook in cast iron skillet over medium high heat until crisp. Turn off the heat. Remove $\frac{1}{2}$ the cooked bacon to a plate and set aside for garnish. Leave the remainder in the pan and scoop to one side of the skillet. Using a large chef spoon, remove $\frac{2}{3}$ of the hot bacon fat and evenly distribute between the second cast iron skillet and sauté pan. (second cast iron skillet is for frying tortillas and eggs and sauté pan is for cooking ranchero sauce) Add 2 tablespoon Saucy Mama Hatch Green Chili Mustard and 2 tablespoons water to the cast iron pan with the cooked bacon. Return to heat, and cook stirring for 2 minutes to deglaze the pan. Turn off the heat and set aside until ready to make the refried beans.
3. 3. Continue with the ranchero sauce: put the charred vegetables and any juices from the baking sheet into the large mixing bowl with $\frac{1}{2}$ cup Saucy Mama Lime Chipotle Marinade, $\frac{1}{4}$ cup Saucy Mama Poblano Ranch Dressing, $\frac{1}{4}$ cup water, $\frac{1}{2}$ teaspoon salt and blend with an immersion blender until fairly smooth. If you don't have an immersion blender use a standing blender with tight fitting lid. Taste; stir in more Saucy Mama lime chipotle marinade for a spicier sauce.
4. 4. Heat the tablespoon reserved bacon fat and 1 tablespoon oil in the medium sauté pan, over medium heat. Add the ranchero sauce, and cook stirring, until thickened but pourable, about 5 minutes. NOTE: The sauce will splatter when it hits the hot fat so use caution. Taste and season with salt as necessary. Cover and keep warm over low heat. If the sauce thickens too much, add 1 tablespoon of water at a time to thin it out.
5. 5. For the refried beans: Return the cast iron skillet with the chopped bacon to medium heat. Pour half the bean liquid into a small cup and reserve for later. Add the beans to the medium mixing bowl with about half of their reserved liquid and mash with a potato masher until smooth, then add the mashed beans, 2 tablespoon Saucy Mama Hatch Green Chili Mustard, $\frac{1}{4}$ teaspoon salt to the cast iron skillet, and mash again until smooth. Mixture will be bubbly hot. Cook, stirring and scraping with a wooden spoon, until heated through. As beans cook with bacon they will become thick, add some more of the reserved liquid until they are creamy. Taste, season with salt if necessary. Using the immersion blender, blend beans and bacon until smooth adding more liquid if necessary, and cover and keep warm over low heat.
6. 6. If making ahead for a group, this is the time to cool the cooked components and refrigerate in sealed containers. Reheat the components the following day while you are making the tortillas and eggs. Be sure to add a few tablespoon water to the beans before reheating.
7. 7. For serving: Preheat the oven to 200 degrees F and line a baking sheet with parchment paper. Heat the bacon fat in the second cast iron skillet over medium high, and add 1 teaspoons vegetable oil. Add 1 tortilla and cook until soft, about 15 seconds. Flip the tortilla with tongs and continue to cook about 15 seconds. NOTE: Tortillas are not fried crunchy, they are cooked just to tenderize and heat through. Remove from the pan and arrange in single file to the lined baking sheet. Repeat with the remaining 3 tortillas, adding more oil if necessary. Spread about 2 tablespoons of the refried beans on each tortilla and keep warm in the oven.
8. 8. Using the same cast iron skillet, heat 1-2 tablespoon bacon fat or oil, about 1 minute. Crack 1 egg at a time into the skillet and cook until the edges are crispy and whites are almost set (about 30-45 seconds) Ladle or scoop hot oil over the top of the

egg for 1 more minute.

9. 9. Remove the tortillas from the oven, top tortillas with an egg, then return to the oven and repeat process until all eggs are cooked. Top the remaining tortillas with the remaining eggs.
10. 10. For Garnish and Build: Sprinkle each with a pinch of salt, some ranchero sauce, Cotija cheese, reserved crumbled-cooked bacon, chopped avocado, cilantro, sliced jalapenos, chopped tomato, and chopped onion.

Notes

1. Serve immediately. ENJOY

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

I HOPE YOU ENJOY THIS HUEVOS RANCHEROS RECIPE!

Barthyte Foods is offering a SWEET prize package for the winner...

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- *MAJOR bragging rights, and the opportunity to compete against other cooks (and possibly win massive cash and/or even a TV spot) at the invitation-only WFC event.*

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