

HUEVOS RANCHEROS

INGREDIENTS:

- 6 eggs
- 2 tins chopped tomatoes
- 2 chillies, finely sliced
- 2 cloves garlic, crushed
- 1 onion, finely sliced
- 2 red peppers, deseeded and finely sliced
- 1 punnet baby tomatoes, sliced in half
- Olive oil for cooking
- Salt and pepper
- Bread or tortillas to serve

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 10 minutes.
3. Add some olive oil and sauté the onions for 5 minutes with the Dome Cover closed. Then take the Dome Cover off and add the garlic, peppers and chillies and fry for a further 10 minutes.
4. Add the tins of chopped tomatoes and baby tomatoes and let it simmer together for another 10 minutes until somewhat reduced and thickened. Season with salt and black pepper.
5. Make some wells in the mix and crack in 6 eggs – try to do this as quickly as possible so they can all cook for the same amount of time.
6. Cook the eggs for about 5 -10 minutes depending on how you like them. Place the Griddle on the Cobb Cooker and cover for 2 minutes.
7. Butter your toast and toast on the Griddle for a few minutes. Serve with toast for a spicy break-fast or brunch.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.