

Serving Eggs with Style

Crack a few shells and serve egg dishes like the following, that bring customers back for more.

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Texas-Style Egg Tacos

From: Chef Thomas Fleming, 214 Central, Dallas. Yield: 12 servings, 2 tortillas each

- 8 slices applewood sliced bacon, diced
- 1 roasted red pepper
- 1 large jalapeno pepper
- 2 medium russet potatoes, ½" diced
- 1 small red onion, chopped
- 1 tsp. garlic, minced
- 24 flour tortillas, warmed (8"-9" size)
- 24 large eggs, beaten to taste, salt and pepper
- 12 oz. smoked white cheddar cheese

Crisp-cook bacon. Drain and reserve 3 Tbsp. drippings. Keep bacon warm. Finely dice roasted pepper; reserve. Slice jalapeno pepper lengthwise. Mince pepper. Cook potatoes in reserved bacon drippings in nonstick skillet until golden brown, about 8 minutes. Add onion and garlic; saute 3-4 minutes until soft. Add peppers; saute 1 minute. Stir in bacon; keep warm. Add eggs to pan. Cook and scramble eggs until firm throughout with no visible liquid remaining. Add salt and pepper to taste. Keep warm. To serve, portion about ½ cup egg mixture onto each tortilla. Top with ½ oz. cheese. Roll up tortilla. Serve immediately.



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Morel Tart and Truffle Poached Egg

From: Executive chef Franklin Becker, Brasserie, NYC. Yield: 4 servings.

- 1 sheet puff pastry, thawed as directed on package
- 1 leek
- 2 Tbsp. butter
- 1 lb. fresh morel mushrooms, cleaned, sliced
- 1 clove garlic, sliced to taste, salt as needed, water
- 1 Tbsp. white vinegar
- 4 eggs
- 2 Tbsp. truffle oil
- ¼ lb. Wisconsin Upland's Pleasant Ridge Reserve cheese, shaved as desired, sea salt and cracked black pepper

For tart: Heat oven to 400°F. Cut four 4" rounds from pastry sheet. Place 2" apart on ungreased bak-

ing sheet; bake 15 minutes, or until golden brown. Set aside to cool.

For morels: Slice white leek portion and wash thoroughly, changing water at least twice. Melt butter in large saute pan over medium heat. Add leek, mushrooms and garlic. Reduce heat to low; sweat ingredients 45-60 minutes, until tender, stirring occasionally. Add a little water near end of cooking if necessary. Season with salt.

For eggs: Bring 2-3" water to just below simmering (about 190°F) in large kettle; add vinegar. Crack each egg into small cup and gently slide into water. Cook until whites are set and yolk is at desired doneness, about 3 minutes. Carefully remove with slotted spoon and set gently on paper towel to drain.

Final preparation: Per serving, place puff pastry round on plate. top with ¼ morel mixture. Place egg on top. Drizzle with truffle oil; top with cheese. Sprinkle with sea salt and cracked black pepper.