

# HUEVOS MOTULEÑOS

## GARNISHED EGGS FROM MOTUL

While hardly a Lebanese dish, *Huevos Motuleños* owes its creation to the noted Siqueff family – proprietors of one of the region’s first Lebanese restaurants. Located in the tiny town of Motul, Yucatán, “La Sin Rival” was owned by the Lebanese immigrant Jorge Siqueff Febles and was frequently the scene of political power meals headed by Motul native Felipe Carrillo Puerto – governor of Yucatán from 1922-1924. The governor was known for his taste for meals with a large variety of accompaniments. On one particular occasion, there were so many guests in Carrillo Puerto’s company that Siqueff quickly realized that the restaurant did not have sufficient tableware. Instead of serving the accompaniments individually, he simply used all of them atop a couple of fried eggs – and *Huevos Motuleños* was born. Black beans, tortillas, tomato sauce, ham and peas are the signature ingredients. We have updated this popular classic by substituting bacon for the ham, using fresh peas (canned are more typical), and adding fried potatoes. Restaurante Siqueff still continues the tradition in Mérida on Calle 60 between Calle 35 and Calle 37.

10 SERVINGS

- **10 tortillas para panuchos\***  
(Substitute: fried or baked corn tortillas)
- **1 recipe Frijol Colado**, at room temperature

- **8 cups (2 liters) water**
- **1 Tbs. (15ml) salt**
- **1 Tbs. (15ml) sugar**
- **1 lb. (500g) fresh peas, shelled**  
(Should be about 2 cups/500ml shelled peas)
- **1 Tbs. (15ml) butter**

- **1 lb. (500 g) slab bacon, cut into 1/2" (1.5cm) cubes**

- **2 lbs. (1k) baking potatoes, cut into 1/2" (1.5cm) cubes**
- **Freshly ground black pepper**
- **Salt to taste**

\* Tortillas para panuchos must be made by hand. When these standard corn tortillas cook on the comal or griddle, they inflate; allow to cool, then cut or tear a slit along one edge and open to reveal the hollow.

## PREPARE THE TORTILLAS

**STEP 1 OPEN ONE TORTILLA** and fill with approximately 2 Tbs. (30ml) of the *Frijol Colado*. Using your fingertips, gently press the tortilla outward toward the edges in order to distribute the beans evenly inside. If any of the beans spill out, wipe off with a paper towel. (The tortillas should be “clean” with no residual beans on the exterior.) Repeat with the remaining tortillas, and set aside. (If you are using crispy tortillas, you will simply spread the beans on top at the moment of plating.)

## PREPARE THE GARNISHES

**STEP 2 BRING WATER TO A BOIL** and add salt and sugar. Plunge shelled peas into the boiling water and cook 5 minutes or until just tender. Immediately drain peas and place in a bowl; add butter and toss gently until it melts. Set aside.

**STEP 3 IN A HEAVY SKILLET**, fry bacon until crisp and fat is rendered. Remove to a paper towel to drain, and set aside. Reserve the fat.

**STEP 4 AS YOU CUT THE POTATOES**, place them in a bowl of cold water with 1 Tbs. (15ml) white vinegar to prevent discoloration. Just before frying, drain thoroughly and pat dry with paper towels.

**STEP 5 IN A LARGE, NON-STICK SKILLET** with lid, add 2 Tbs. of the reserved bacon drippings. With heat on medium, place one layer of potatoes in the skillet and add seasonings. Toss briskly to coat potatoes with the fat and seasonings. Cover, and cook about 10 minutes, tossing frequently. – *Continued*

## HUEVOS MOTULEÑOS (CONTINUED)

- **3 cups (750ml) vegetable oil**

- **20 eggs**
- **10 Tbs. (150ml) butter**

- **1 recipe *Salsa de Jitomate Yucateca II*, reheated if prepared earlier**
- **1/2 cup (125ml) chives, chopped**
- **8 oz. (225g) Edam or Gouda, grated**
- **2 plantains, sliced on a diagonal and fried in 2 Tbs. (30ml) butter until browned on both sides**

The potatoes should be golden brown and crispy on the outside. Check for doneness with a fork. Remove to a bowl and repeat with remaining potatoes. When all the potatoes are done, add bacon to the bowl and toss. Set aside.

### ✧ FRY THE TORTILLAS ✧

**STEP 6 IN A LARGE SKILLET**, heat oil until very hot but not smoking. Have filled tortillas at hand. Test oil for hotness by dipping edge of filled tortilla into the oil; it should sizzle. Working two or three at a time, fry the filled tortillas. To avoid breaking, do not flip the tortillas, but baste tops with the hot oil using a spatula. Fry until lightly browned. Remove to a colander and allow to drain thoroughly. Set aside.

### ✧ PREPARE THE EGGS ✧

**STEP 7 IN A SMALL NON-STICK OMELETTE PAN** fitted with a lid, heat 1 Tbs. (15ml) of the butter until bubbling. Crack two of the eggs into the pan, cover, and fry over low heat until the egg reaches the desired doneness. (In Yucatán, the eggs are served with the whites firm and the yolks runny.)

### ✧ PLATE AND SERVE ✧

**STEP 8 PLACE ONE OF THE FRIED, FILLED TORTILLAS** on a plate. (Alternatively, place a crispy tortilla on the plate and spread with the beans.) Transfer eggs from omelette pan onto the tortilla. Spoon about 1/4 cup (75ml) of the *Salsa de Jitomate Yucateca II* onto the eggs. Pile approximately 3 heaping Tbs. (45ml) of the potato/bacon mixture on top of the sauce, centered between the two egg yolks. Finish with a spoonful of the peas, and a sprinkle of the chives and the cheese. Garnish with two slices of the fried plantain.

*NOTE: Huevos Motuleños – by all appearances – is a highly elaborate dish with many complicated steps. The fact is, most Yucatecan kitchens would already have a pot of beans, tomato sauce and a can of peas ever at the ready. To save time on the day of serving, prepare the Frijol Colado, Salsa de Jitomate Yucateca II and the peas a day or two in advance and reheat just before using.*