

Huevos Diablos con Chorizo

adapted from [Epicurean Odyssey](#)

serves 6

1 pound bulk Mexican chorizo
1 Tablespoon olive oil
4 cloves garlic, minced
1 cup minced onion
1/2 teaspoon dried oregano
3/4 teaspoon ground cumin
1- 24 ounce can diced fire-roasted tomatoes
1 cup tomato sauce
salt and pepper
1/2 cup water (optional- see note)
1 ounce tequila
1 teaspoon red wine vinegar
6 eggs
Garnish- 3 tablespoons chopped fresh oregano leaves

the Sauce (can be made 1-2 days ahead)

Heat oil over medium heat in a large saute pan, brown chorizo and break it up into small chunks. Using a slotted spoon, remove chorizo from the pan and set aside. If there is a lot of oil in your pan, discard all but 2 tablespoons. If your meat is very lean (like mine was) you may need to add a little extra olive oil now. Add the onion and cook, stirring occasionally, until the onion begins to brown. This will take about 5 minutes. Add garlic, cumin, and oregano. Stir. Cook an additional 1-2 minutes until the garlic softens and becomes fragrant. Add fire-roasted tomatoes, tomato sauce, tequila, and salt and pepper to taste. (The amount of salt will vary widely based on the amount of salt in your chorizo and tomatoes. Start with 1/2 teaspoon and work up from there.) Simmer sauce for twenty minutes to allow the flavors to meld. Add red wine vinegar. Taste sauce. If it needs a little more salt, add it now. If the flavors taste muted, add a dash more vinegar. If the sauce is too thick, add some water. I added 1/2 cup to my sauce. At this point, you can either add your eggs or cool the sauce and refrigerate for another day.

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the Eggs

If your sauce was refrigerated, heat it up to a simmer. Use the back of a spoon to create mini-wells in the surface of your sauce. Crack one egg into each well. Cover and cook over medium-low heat until white is set, but yolk is still slightly runny. This will take about 10 minutes. Scoop one egg and a large spoonful of sauce onto each plate. Garnish with chopped fresh oregano leaves. Serve immediately.