

Rosa Mexicano

RECIPE (SERVES 4):

Fried Eggs & Carnitas Hash Casserole: Traditional pork carnitas, ancho chile-fried potatoes, topped with fried eggs and pineapple-habanero mustard jam.

INGREDIENTS:

- 8 Eggs
- 12 oz. Pork Carnitas (see recipe below)
- 12 oz. Ancho Chile-Fried Potatoes (see recipe below)
- 4 oz. Pineapple-Habanero Mustard Jam (see recipe below)

PORK CARNITAS INGREDIENTS:

- 2 pounds boneless pork shoulder
- Salt and freshly ground black pepper
- 2 tsp. dried oregano
- 1 tsp. ground cumin
- 1 Tbsp. olive oil
- 1 white onion, coarsely chopped
- 4 cloves garlic, chopped
- 2 oranges, cut in half

DIRECTIONS FOR PORK CARNITAS:

1. Rinse and dry the pork shoulder. Salt and pepper as needed.
2. Mix the oregano and the cumin with olive oil and rub all over pork.
3. Place the pork in a slow cooker and top with the onion, garlic, and jalapeño. Squeeze the juice from the oranges over the pork.
4. Cover and cook on low for 8 to 10 hours. Once the meat is tender, remove from slow cooker and let cool slightly before pulling apart with a fork.

ANCHO CHILE-FRIED POTATOES INGREDIENTS:

- 3 Tbsp. clarified unsalted butter
- 1 medium onion, finely chopped (about 1 cup)
- 3 cups chopped cooked potatoes, preferably Yukon gold
- Salt and pepper
- Chopped fresh cilantro
- 1/2 cup hydrated seeded ancho chile strips

DIRECTIONS FOR ANCHO CHILE-FRIED POTATOES:

1. Melt butter in pan add onion and sauté until translucent.
2. Add potatoes and sauté until well browned, approximately ten minutes.
3. Add cilantro and chile strips to pan and continue to cook until deeply brown but not burnt.
4. Season with salt and pepper as needed.

PINEAPPLE-HABANERO MUSTARD JAM

INGREDIENTS:

- 8 oz. dried pineapple
- 1 small habanero, diced
- 1 cup sugar
- 1 Tbsp. dijon mustard
- 2 Tbsp. canola oil
- 1/4 fresh pineapple, diced into 1/4 inch cubes
- 1 green apple, diced
- 1 bay leaf
- Kosher salt, to taste

DIRECTIONS FOR PINEAPPLE-HABANERO MUSTARD JAM:

1. Bring all ingredients and 1.5 cups water to a boil in a 4-qt. saucepan over medium-high heat; cook, stirring occasionally, until pineapple are plumped, apple is tender, and liquid is reduced, about 40 minutes. Let cool.

DIRECTIONS TO ASSEMBLE FRIED EGGS & CARNITAS HASH CASSEROLE:

1. Preheat oven to 400 degrees
2. In a large sauté pan add the pork carnitas and oil. Cook over medium heat until pork is crispy (be careful not to burn).
3. Add the potatoes and slowly turn into the pork until it's well combined.
4. Arrange four oven proof dishes with the hash mixture, crack two eggs into each over the hash. Place in the oven and bake until the eggs have set but are still loose, approximately 12 minutes.
5. Pull out of the oven and serve with a small dollop of the mustard jam on the side.