



Home for the Holidays Brunch

December 12, 2020

Paloma Champagne Cocktail

Baked Chilaquiles Verde

Cinnamon Muffins

Champagne Paloma

3 oz freshly squeezed grapefruit juice (6 tbsp) from about half a grapefruit

0.5 oz fresh lime juice (1 tbsp), from about half a lime

1.5 oz blanco tequila or mezcal

2 oz dry sparkling wine

Stir together grapefruit juice, lime juice, and tequila in a glass. Add ice. Pour in champagne and gently stir again.

Cinnamon Muffins

2 cups all-purpose flour

1 cup sugar

4 teaspoons baking powder

1 tablespoon cinnamon

1/2 teaspoon salt

1 cup milk

1/2 cup vegetable oil

2 eggs

2 tablespoons sugar

1 teaspoon cinnamon

Preheat the oven to 375°F. Grease 16 muffins cups.

In a bowl, combine the flour, sugar, baking powder, cinnamon and salt.

In another bowl, beat together the milk, vegetable oil, and eggs. Make a well in the center of the dry ingredients and add the wet ingredients. Stir just until combined – don't overmix.

Divide the mixture evenly between the prepared muffin cups.

In a small bowl, combine the 2 tablespoons sugar and 1 teaspoon of cinnamon. Sprinkle the cinnamon sugar mixture over the tops of the batter filled cups.

Bake the muffins until a toothpick instead in the center comes out clean, 13-15 minutes.

Chilaquiles Verde with Baked Tortilla Chips

Salsa

1 ½ lb tomatillos
½ c. chopped white onion
2-4 garlic cloves
½ c. cilantro leaves
1 Tbsp lime juice
2 Jalapeño or serrano peppers,
stemmed and seeded

Chilaquiles

12 corn tortillas
2 Tbsp. extra-virgin olive oil

2 tsp. extra-virgin olive oil
3 c. salsa verde (24 oz.)
2 Tbsp. chopped fresh cilantro

Toppings (optional)

4 eggs
1 avocado, diced
½ c. Cotija, queso fresco or feta
3 Tbsp. chopped red onion
2 Tbsp. chopped cilantro

Salsa - Remove papery husks from tomatillos and rinse well. Cut the tomatillos in half and place cut side down on a foil-lined baking sheet. Add garlic cloves in their skin. Place under a broiler for about 5-7 minutes to lightly blacken the skins of the tomatillos. Place the cooked tomatillos, lime juice, onions, garlic, cilantro, and peppers in a blender or food processor and pulse until all ingredients are finely chopped and mixed.

Chips: Preheat the oven to 400 with racks. Brush both sides of each tortilla lightly with oil. Stack the tortillas and slice them into wedges. Divide the wedges between two baking sheets and arrange them evenly across the pans. Salt lightly.

Bake for 10 minutes, swapping once halfway through. Keep an eye on tortillas - once the chips are turning golden on the edges, remove from the oven.

Chilaquiles: Just before you're ready to eat (you don't want soggy chips), heat 2 tsp. of olive oil in a large skillet or Dutch oven over medium heat. Once it's shimmering, add the salsa verde, being careful to avoid splatters.

Raise the heat to medium-high and bring the mixture to a simmer, then remove the skillet from the heat. Stir in the tortilla chips and cilantro until all of the chips are lightly coated. Serve promptly with optional toppings.