

Huevos a Mapimilleiro

- ① Parboil $\frac{1}{2}$ onion + 4 fresh mushrooms
- ② ~~ch~~ Julien + chop one seeded + ribbed fresh chili
red if you can get it
- ③ in a bowl scramble 4 eggs, a little water
and lots of Parmesan cheese, pepper + salt
add the chili's + parsley + a little garlic powder
- ④ in hot butter over low heat, scramble the eggs -
while cooking add the mushroom, onions and
ham or other meat.
- ⑤ keep them rather soft. When done top with
more parmesan cheese + parsley

Serve at Once

Huevos a la Mexicana

- 1) Prepare 1 onion + 4 fresh mushrooms
- 2) Cut onion + chop one seeded tomato fresh like
- 3) Cut up your sausage at
- 4) In a bowl dehydrate 4 eggs a little water
- 5) and lots of Parmesan cheese, pepper + salt
- 6) add the 4 slices + mushrooms + the onion +
- 7) in hot butter saute for heat, to cook the eggs
- 8) while cooking add the mushrooms, onion and
- 9) ham or other meat.
- 10) keep them better soft. When done top with
- 11) more Parmesan cheese + parsley

Serving at Once

