



## *Crispy Hash Breakfast Skillet*



### **Ingredients:**

- 2 medium Russet or Yukon Gold potatoes
- ½ - ¾ pound of pork sausage or 4-6 strips of bacon
- 1 large bell pepper, chopped (I used ½ of a red and ½ of a green)
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 4 large eggs
- 1/3 cup shredded smoked Gouda cheese or Gruyère
- Chopped fresh or dried parsley (optional)

### **Method:**

1. Begin shredding the potatoes by using the largest holes of your box grater. Wash and scrub the potatoes clean. You can peel them or leave the peels on, whichever you prefer. I always peel them when I make shredded hash. Place the shredded potato in a large bowl lined with a couple paper towels. Top with more paper towels and press down hard so the paper towels can absorb a lot of the moisture. You want a lot of the moisture gone, so just keep squeezing and using new paper towels as necessary. Alternatively, you can shred the potatoes onto a kitchen towel, wrap them up, and squeeze them out over the sink.
2. Transfer the shredded potatoes to a plate lined with two layers of paper towels. Cook in the microwave on high for 2 minutes– see notes in my post about why you are doing this. Set the potatoes aside.
3. Place a 10 – 12 inch skillet on the stove. Bacon should always begin in a cold pan, so before you turn the heat on, lay out your three strips on the pan. Then, turn the heat on low. Cook the bacon on both sides just before they become crispy. They will go back onto the stove and then in the oven, so they have more time to cook later in this recipe. Remove from heat, reserve the grease, and set bacon on a plate lined with paper towels to absorb some grease. Once the bacon is slightly cool, you can chop it up.



4. Preheat oven to 400°F.
5. Turn the stove heat up to medium. When bacon grease begins to simmer, add the shredded potatoes. Give them a quick mix with a wooden spoon or rubber spatula. Allow to cook for about 2 minutes, untouched. Add the chopped pepper, salt, and pepper. Stir things around once or twice, and then flatten everything out using the back of a wooden spoon or spatula. Allow to cook, untouched for 3 minutes. Stir, and then allow to cook for 2 more minutes. The potatoes should be getting quite brown at this point. If not, continue to cook a little longer while stirring occasionally until they are. Stir in the chopped bacon and cook for 2 minutes. Remove skillet from the heat and flatten out the top of the hash using the back of a wooden spoon or spatula. Then, using the back of a spoon, make 4 shallow indentations into the hash. Crack an egg into each indentation. Top with shredded cheese (I usually sprinkle it around the eggs). Transfer skillet to the oven and bake until the egg whites set, about 8-10 minutes. Season with salt and pepper to taste (usually I just add more pepper) and top with the parsley. Serve immediately.

#### Notes

1. This is best enjoyed right away. Leftovers keep well in the refrigerator for a day or two.
2. If you do not eat bacon, you can leave it out. Since we cook the potatoes in the bacon grease, use 2 Tablespoons of unsalted butter instead.
3. You could easily fit 6 eggs if you are feeding a larger family.
4. I love smoked Gouda and the smoky flavor it brings to this dish. However, you can use your favorite cheese. I have made this other times using shredded mozzarella, shredded Mexican blend cheese, and shredded pepper jack (so good!).