

AMERICAN RIVERS  
TOUR  
2017



### RED FLANNEL HASH WITH POACHED EGGS

Serves 6

3 cups butternut squash, peeled and seeded, diced  
3 cups potatoes, peeled and diced  
2 cups Spanish onion, diced  
2 cups, mixed yellow & red pepper  
10 slices smoked bacon, chopped  
1lb fresh chorizo or spicy Italian sausage  
2 cups chicken stock  
Salt & pepper  
6 eggs

Start by bringing a large skillet to heat over a hot fire.  
Place the potatoes and butternut squash in the hot skillet, follow with chicken stock and let boil until the stock is almost completely cooked off.

Place a second skillet on the grill and fill it half way with water for the poached eggs.

Add onions to the potatoes and stir for a minute then make a clearing in the center and place the bacon directly in the center. Let the bacon begin to brown, stirring just the bacon occasionally, you want the bacon to release fat and start to brown.

Next stir the bacon and vegetables together taking care to scrape the bottom of the skillet, stir until incorporated then make a clearing in the center of the skillet again.

Add the sausage to the center of the pan and let cook for a few minutes. Stir the center of the skillet until the sausage cooks through. Finally add the peppers and stir everything to fully mix the hash.

Season with salt & pepper

Allow the hash to cook long enough to create a thin crust on the bottom of the skillet.

Finally, crack your eggs and begin poaching. Serve hash with a sharp-ended spatula to ensure that each plate gets some of the crust from the bottom of the pan.

Top each plate with an egg and serve.