

BACON, BRUSSELS SPROUT & POTATO HASH

F EASY

Last Modified: 07/05/2014

PREP: 20 Min
COOK: 35 Min
STOVETOP

VEGETABLES

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Tbsp	Extra Virgin Olive Oil (EVOO)	
4	Slices	Thick Sliced Bacon	1/4" Lardons
4	Sprigs	Fresh Thyme	
2	Pints	Brussels Sprouts	Halved
1	Pound	Baby Yukon Gold Potatoes	Quartered
OR			
1	Pound	Gold Fingerling Potatoes	Halved
1	Bag	Red Pearl Onions	Peeled
1	Cup	Chicken Stock (Swanson)	
4	Tbsp	Aged Balsamic Vinegar (High Quality)	
1/4	Bunch	Italian Parsley Leaves	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1	Recipe:	Sauce - Stock - Roast Chicken Jus	

PREPARATION

HINTS	You want to end up with heavily caramelized dark brown Vegetables here.
TOOLS	1) Large Stainless Steel Skillet & Lid
PREP	<p>DISH</p> <p>1) Cut the Bacon into 1/4" Lardons and set it aside. 2) Cut the Potatoes and set them aside in cold water. 3) Peel the Pearl Onions and set them aside. 4) Chop the Parsley Leaves and set them aside.</p>
1	Wash and trim the Brussels Sprouts discarding any yellow or discolored leaves. Cut each Sprout in half from core to tip and set them aside. Trim the root end and discard all dry skins from the Red Pearl Onions and set them aside. Cut The Bacon into Lardons.
2	In a large skillet over medium high heat, sprinkle the Extra Virgin Olive Oil. Heat until the Oil just begins to shimmer. Add in the Bacon Lardons and Thyme Sprigs. Cook until the fat has rendered from the Bacon, about 5 to 7 minutes. Remove the Bacon and Thyme Sprigs and set aside on paper towels to drain. Once cool, remove and discard the Thyme Sprigs.
3	Leaving the rendered Bacon Fat and Olive Oil in the skillet still over medium high heat, Add in the Brussels Sprouts and Red Pearl Onions. Stir to coat them with the Oil. Sprinkle them liberally with Kosher Salt and Ground Black Pepper.
4	Add the Potatoes into the skillet. Saute while stirring every so often until the Vegetables have caramelized to a nice dark color. be careful to NOT allow them to burn.
5	Raise the heat to high, add in the Chicken Stock and bring it to a boil. Scrape with a wooden spoon to deglaze the pan. Allow the stock to reduce until the Vegetables are NEARLY dry and turn off the burner.
6	Sprinkle in the Balsamic Vinegar, Chopped Parsley and the Bacon Lardons. Fold in, and cover to keep warm over the off burner until ready to serve.
SERVE	Drizzle everything generously with hot Roast Chicken Jus just before serving.

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