



BEACH HOUSE HASH

Serves 2, Cook time: 20 minutes

- 2 cups fingerling potatoes, chopped into bite sized pieces
- 1 shallot, thinly sliced
- 3 garlic cloves, chopped
- 2 sprigs of rosemary, chopped
- 2 tablespoons ghee (or butter)
- 2 slices of turkey bacon, chopped (optional)
- Salt and pepper
- 2 eggs

In a skillet or sauté pan, heat the ghee over medium heat and add the potatoes. Cook for 10 minutes then add the shallots, garlic, bacon and rosemary. Toss and season with salt and pepper. Cook for an additional 10 minutes or until the potatoes are browned and the bacon is crispy.

Divide the potatoes into two bowls and put the skillet back on the stove to cook the eggs. You can prepare the eggs however you prefer. I love mine poached or sunny side up because the yolk runs into the potatoes but do what you love...just have fun with it.

Enjoy!