



## BEEF BRISKET HASH

A delicious twist on a breakfast classic.

- 5 lbs. Reser's® Diced Red Potatoes
- 2 large onions, diced
- 4 tablespoons garlic, minced
- 2 tablespoons jalapeno, minced
- 4 tablespoons chives, chopped
- 4 oz. clarified butter or grill oil
- 8 oz. house-made BBQ sauce
- 2 tablespoons stone ground mustard
- 24 oz. BBQ beef brisket, chopped
- Kosher salt and cracked black pepper
- 12 large eggs
- 12 - 6 oz. ramekins

Place butter or oil in a heated nonstick pan. Add the potatoes, onions, jalapeno, garlic and saute' until potatoes are brown. Add beef brisket, BBQ sauce and stone ground mustard, mixing thoroughly. Adjust flavor with salt and pepper. Spoon the hash into ramekins, filling 3/4 full. Crack an egg on top of each ramekin and bake in a preheated 350° oven for 12-15 minutes. Serves 12.

**NOTE:** In place of Brisket, you can substitute Hot Links, BBQ Chicken or BBQ Pulled Pork.



## APPLE CRISP

Cinnamon-spiced apples, baked with a sweet oat and pecan topping. Great by itself or served with ice cream!

### Filling:

- 48 oz. Reser's® Spiced Apples
- 1/2 cup finely chopped pecans
- 1 cup brown sugar
- 2 oz. maple syrup
- 2 tablespoons lemon juice

### Topping:

- 1 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 6 tablespoons chilled butter, cut into pieces
- 1/2 cup coarsely cut pecans
- 8 - 8 oz. ramekins

Combine filling ingredients, mix thoroughly and place into ramekins, filling 3/4 full. For topping, mix flour, brown sugar, cinnamon, and salt in a large bowl. Blend the butter into the mixture until it forms pea size lumps. Stir pecans into mixture and sprinkle topping over the filling. Bake in a preheated 350° oven for 30 min. Serves 8.



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