



# Brewer's Hash

Yield: 20 Breakfast entrée portions

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## Ingredients:

- 10 lbs [Reser's 5/8"® Diced Potatoes](#) (71117.94504)
- 2 quarts Lager beer
- 5 lbs Bratwurst
- 4 Bay leaves
- 3 cups Ghee
- 4 cups Yellow onion, diced, sauteed, and cooled

## Rosemary-Mustard Cream

- 2 Tbsp Rosemary, minced
- 2 Tbsp Garlic, minced
- 1 cup Brown mustard
- 3 cups Sour cream
- 6 cups Heavy cream

## Per order

- 1 ½ oz Ghee or avocado oil
- 8 oz Reser's 5/8" Diced Potatoes
- 2 oz Yellow onion, sautéed
- 4 oz Bratwurst, cooked and sliced
- 4 oz Rosemary-Mustard Cream
- Kosher salt and black pepper to taste
- Italian parsley, chopped for garnish

## Directions:

1. In an 8-quart stockpot, bring the lager, bratwurst, and bay leaves up to simmer.
  2. Cook the bratwurst thoroughly, strain, cool the sausages, and dispose of the cooking liquid.
  3. When cooled, halve the bratwurst, and cut into half-moons.
  4. Heat a flattop griddle to 350°F.
  5. Add the ghee or oil to the griddle, and top with Reser's Diced Potatoes, onions, and bratwurst, season with
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salt and pepper.

6. Cook for 2-3 minutes, then cover with the Rosemary-Mustard Cream.
7. Cook for 4-5 minutes until crisped up, flip, and cook for 3-4 minutes more.
8. Place into serving bowl, and garnish with parsley and rosemary.