

Russet Potato Hash with Spicy Bacon Maple Glaze

16 each entree servings

Ingredients:

Spicy Bacon Maple Glaze

- ½ cup Bacon, cooked and roughly chopped
- 1 ½ cups Maple syrup
- ¼ tsp Paprika
- ¼ tsp Cayenne pepper
- 2 Tbsp Dijon

Hash Base

- 10 lbs Reser's® ⅝-inch Diced Potatoes (71117.14430)
- 4 cups Yellow onions, diced, sauteed, and cooled
- 4 cups Red bell pepper, diced, sauteed, and cooled
- 4 cups Heavy cream
- ½ cup Seasoning salt
- 2 Tbsp Paprika
- 32 each Eggs, cooked sunny side up
- Chives, minced for garnish

Directions:

1. For the Hash Bash, mix the Reser's ⅝-inch Diced Potatoes, sauteed onions, sauteed peppers, heavy cream and seasonings in a large bowl.
2. Refrigerate and allow to sit at least 8 hours or overnight in a covered Lexan container.
3. For the Spicy Bacon Maple Glaze, heat cooked bacon to render fat, add maple syrup, spices, and Dijon and bring to a simmer.
4. Remove from heat and allow it to steep for 10 minutes.

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5. Blend the bacon maple glaze until roughly chopped and keep warm to serve.
6. To finish the Hash Base, portion 1 ½ cups of the potato/pepper mixture onto an oiled 350°F griddle.
7. Grill until golden brown on both sides, 4-5 minutes each.
8. Mound the hash onto a warmed plate, top with 2 fried eggs, chopped chives and a 1 oz. drizzle of the spicy bacon maple glaze.

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