



## *Paniolo Beef Hash*



### **Ingredients, Roast Beef Hash:**

- 2 cups Yukon gold potatoes, peeled, cut into 1/4-inch dice
- 3 tablespoons sea salt
- ¼ cup olive oil
- 1 medium Spanish onion, diced
- ½ small green bell pepper, cut into small dice
- ½ small red bell pepper, cut into small dice
- 2 cups cooked roast beef, cut into 1/2-inch dice
- 2 cloves garlic, minced
- 1 sprig thyme, leaves picked
- 3 tablespoons chopped fresh flat-leaf parsley
- 1 tablespoon Worcestershire sauce
- salt and freshly ground pepper
- 1 pinch cayenne pepper or paprika
- beef broth, if desired
- 6 large eggs, fried
- 6 slices sourdough bread, toasted

### **Ingredients, Crispy Onions**

- 1 large Spanish onion, sliced very thinly on a mandoline
- 2 cups whole milk
- 2 tablespoons Cajun seasoning
- 2 cups all-purpose flour
- 1 quart canola oil

### **Method, Roast Beef Hash:**

1. In a medium saucepan, bring 3 quarts of water to a boil and add 3 tablespoons of sea salt. Reduce to a simmer, add the potatoes, and cook for 3 minutes or until they just start to become tender. Drain and spread on a small sheet pan. Refrigerate for a few minutes to stop the cooking.
2. In a large nonstick skillet, heat the olive oil over medium heat. Add the potatoes and cook until they just start to brown. Add the diced onion and bell peppers and cook another 3 to 4 minutes, stirring or tossing often. Add the beef and toss well. Add the garlic, 2 tablespoons of fresh thyme leaves and 1 tablespoon of the chopped parsley and toss well. Cook until the potatoes are golden brown.
3. Add the Worcestershire sauce and season with salt and pepper to taste. Continue to toss until the hash begins to caramelize but not burn. You can add beef broth to keep the hash

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moist, if desired. The chef prefers his a bit crispy and caramelized. You can also add a bit more olive oil, if desired.

4. Fry the eggs. Divide the hash evenly among six plates and top with the fried eggs. Top the eggs with the remaining tablespoon of chopped parsley, a pinch of cayenne or paprika, and some crispy onions.
5. Serve with sourdough toast.

## **Method, Crispy Onions:**

1. Soak the sliced onion in the milk for 3 minutes, and then drain well.
2. Mix the Cajun seasoning into the flour and dust the onion rings in the seasoned flour.
3. Pour the canola oil into a deep, heavy- bottomed pot. Heat the oil to 350°F over medium-high heat. Line a large plate with paper towels. Carefully lower the floured onion slices into the hot oil, a few at a time, and fry for about 2 minutes, or until golden and crispy. Remove from the oil with a slotted spoon and transfer to the paper towels to drain off excess oil. Continue frying until all the onions are cooked. Set them aside.