

Summer Vegetable Hash

By Chef Mark Mills, Frederick Community College, Frederick, Maryland



Ingredients

4 cups olive oil
3 cloves garlic
2 teaspoons salt
 $\frac{3}{4}$ teaspoon freshly ground pepper 1 good size sprig rosemary
4 cups cubed ($\frac{3}{4}$ inch), skin on potatoes (gold or yellow best but any waxy variety will work)
 $1\frac{1}{2}$ cups slab bacon cubed
1 cup yellow onion large dice
1 cup small, peeled carrots cut in $\frac{1}{4}$ inch thick rounds
1 cup diced zucchini ($\frac{1}{2}$ -inch dice)
1 cup green beans cut on $\frac{1}{2}$ -inch wide bias
Farm fresh eggs for poaching
3 cups water
1 tablespoon white vinegar
Rough chopped parsley, dill, basil, or edible flowers for garnish

Method

- Warm olive oil over medium low heat with garlic and rosemary
- Slowly poach potatoes for 10-12 minutes checking for doneness with a fork.
- When finished lift from oil and dry on drying rack or paper towels. Reserve the oil.
- In a separate pan render fat from bacon and crisp remainder. Remove from pan when finished.
- Reserve 1 tablespoon of rendered fat.
- Return 2 tablespoons of reserved oil plus 1 tablespoon bacon fat to pan and heat over medium heat.
- Add onion and sauté until translucent.
- Add potatoes without stirring until they brown on one side
- Gently stir to brown on all sides. Add carrots, zucchini, then green beans stirring each after each addition.
- Add bacon and cook until vegetables are tender.
- Poach egg.
- Plate with poached egg on top. Garnish.