

Julia's Cookbook

CHORIZO HASH

2-3 links fresh chorizo, removed from casing (smoked also works, if you can't find fresh)

1 1/2 pounds cooked diced potato or frozen, thawed

1 large onion, chopped small

1 large bell pepper, chopped small (I like green and red)

1/3 cup heavy cream

Butter - olive oil

salt and pepper

Preheat oven 375°.

Par boil your potatoes in cold water until mostly cooked through. Drain and set aside. This can be done ahead of time or you can use left over roasted and or baked potatoes. (chopped of course)

Heat your largest skillet, cast iron is great for this, better if you have a griddle, that works well. . Add chorizo, using potato masher to break up into small pieces while it's cooking a bit of oil helps to brown it well.. Once nicely cooked, add onion, bell pepper and cook until tender. More fat if necessary. Season with a bit of salt and pepper.

Add your cooked potato and combine well, you will need more fat (butter and oil) and also salt, pepper and some sprinkle of paprika. Enough for you to see the color. Mix well, mush it if you like, press it, make it homogeneous. THEN LET IT SIT, reduce heat and leave it alone. Check after a bit, flip it in bif pieces and same to other side. Let it brown, then serve.

ANOTHER OPTION 1 – transfer mixture to buttered baking dish, separate hash into piles and make a well. Break an egg into each. Put into oven for 10-15 minutes or however long it takes for the eggs to be to your liking. Serve each pile on plate. Individual casserole dishes would work well for this too!

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ANOTHER OPTION 2 -- transfer mixture to bowl and cover to keep warm or put in low heated oven. Cook eggs to your liking, poached, fried, scrambled and serve on top of hash on each plate.

NOTE: if using smoked chorizo, chop it small and then brown it well in skillet and continue with recipe.