



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Sweet-Potato Hash with Bacon (adapted from epicurious/Gourmet)

These are the same ingredients in the same proportions as the original recipe, but I've tweaked the preparation a bit because a number of reviewers complained that the original was too greasy. Adding eggs on top is also my addition, but Dave and I tried it with and without the eggs, and while it was good without, we definitely preferred with.

½ pound sliced bacon, cut into ¼-inch strips
2 medium onions, chopped
1 large red bell pepper, cut into thin strips
salt and pepper
2 pound sweet potatoes, peeled and cut into ½-inch cubes
1 teaspoon chopped fresh thyme
4 eggs (optional)

1. Cook the bacon in a 12-inch nonstick skillet over medium heat until it renders some fat and begins to brown. Drain off all of the fat except for a thin coating on the pan, then add the onions, red pepper, ½ teaspoon salt, and ½ teaspoon pepper. Cook uncovered, stirring occasionally, until the vegetables are softened, 7-8 minutes.
2. Stir in the potatoes and ½ teaspoon salt. Cover the pan and cook, stirring occasionally, until the potatoes are tender and starting to brown, 10 to 14 minutes. Stir in the thyme and season to taste.
3. If you're adding the eggs, create four indentions in the hash and break an egg into each. Season the eggs and cover the pan. Lower the heat to medium-low and cook without removing the lid for at least 6 minutes, and then start testing for doneness. I like my eggs without any runniness at all in the white but with gooey yolks, and it takes around 8 minutes.