



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Sweet Corn Hash** (adapted from Joy the Baker)

Serves 4

Joy roasted her potatoes, but I thought it would be easier to brown them in the skillet with the rest of the ingredients. She also adds butter at the end to increase the richness of the dish, but I figured a couple slices of bacon would have the same affect, while contributing great flavor of its own.

We also stirred in some chopped roasted green chile, because 'tis the season.

4 slices bacon, chopped  
4 medium red potatoes, cubed  
1 onion, chopped  
4 ears corn, kernels removed  
¼ cup parsley, minced  
salt and ground black pepper  
4 eggs

1. In a large nonstick skillet over medium heat, cook the bacon until almost crisp. While the bacon cooks, put the potatoes in a medium microwave-safe bowl; spoon a couple teaspoons of rendered bacon fat from the skillet into the bowl; stir. Cover the potatoes loosely and microwave on high for 3 minutes, stirring twice.
2. Add the onions and potatoes to the skillet with the bacon; cook, stirring occasionally, until browned, about 8 minutes. Stir in the corn and most of the parsley. Lower the heat to medium-low. Using the back of a spoon, create 4 wells in the hash. Break one egg into each well; season with salt and pepper. Cover the pan and cook, without stirring, until the white is set, about 8 minutes. Garnish with the remaining parsley; serve immediately.