



This is a great quick meal when you just don't know what to make. You can use any type of sausage, but the chorizo adds a smoky spice that works well with the creaminess of the egg and Gruyère cheese. Also a great option for a brunch meal.

Chorizo Hash

Ingredients

4 tablespoons bacon fat*
3 cups red potatoes, cubed into 1/2" pieces
3 chorizo sausages
1 onion, chopped
1 green pepper, chopped
4 eggs
1/2 cup 35% cream
1 teaspoon ground pepper
1 teaspoon Kosher salt
1 cup shredded Gruyère cheese

Instructions

Heat the fat in a cast-iron skillet and brown the sausages on all sides (approximately 4 to 6 minutes). The sausages do not need to be cooked through as they will cook more in the oven. Set aside the sausages and, in the same pan, add the cubed potatoes, onion, and green pepper. Toss to coat with the bacon fat and spread out. Cook for 5 minutes and then toss over using a spatula. Cook for an additional 5 minutes. You should be able to get a fork through the potatoes. Once cooked remove with a slotted spoon to drain off the fat and place them in the bottom of an oven-safe baking dish.

Preheat the oven to 350°F. Slice the sausage into 1/2" pieces and scatter over the potato hash. In a medium-sized bowl, whisk together the eggs, cream, salt, and pepper. Pour over the potato-sausage mixture. Cover the entire surface with the grated cheese and bake for 30 minutes or until the cheese has melted and is golden in color.

Serve warm. Serves 4 to 6.

* Note: Bacon fat (also called bacon grease) comes from bacon once crisped. To prepare, cook 5 slices of bacon on medium-low heat on a cast iron pan. Once the bacon is crisped, remove it from the pan and pour the fat into a small glass jar. Allow the fat to cool completely before sealing. Rendered bacon fat can be stored on the counter for up to two weeks. If you plan to keep it longer than that, strain out any bacon bits and store for up to a year in the refrigerator (with any bits it only lasts a few months).