

Dean Mcdermott's Lamb Hash Over Poached Eggs

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Ingredients

4 tablespoons olive oil (bacon fat if you're feeling fancy)
1 lb. yukon gold boiled potatoes, diced
1 yellow onion, diced
1 medium carrot, diced
1 serrano pepper, minced
2 garlic cloves minced
1 lb. leftover lamb (braised or cubed, reserve a few tablespoons for garnish)
2 teaspoons freshly ground cumin
1 teaspoon fresh rosemary chopped
salt and freshly ground pepper to taste
4 poached eggs

Method

1. Heat oil or bacon fat over high heat until nearly smoking, sear potatoes (this will ensure that they don't get mushy and fall apart in the hash) You are essentially shallow frying the potatoes until desired crispiness is achieved.
2. Turn down heat and add carrots, cook until tender. Add onions and cook until translucent. Add serrano pepper and garlic.
3. Fold in Lamb and season with cumin, rosemary, salt and pepper to taste. If you like crispy hash, put your pan under the broiler for a minute before serving. Serve with a poached egg on top.
4. Garnish with flat-leaf parsley or scallions and some crispy braised lamb (fry up some reserved lamb in butter and oil until crispy).

Notes

Tip:

Poach eggs ahead of time and hold in an ice bath until ready to serve.

Source: Home and Family (4 servings)