

Sage Pork and Yellow Potato Hash

I love hash – any kind of hash. This one came out of a surplus of pork in our freezer. We were having guests for brunch and this is what I came up with to serve (and to use some of that pork!)



What you need:

- 1 $\frac{1}{2}$ pounds of boneless pork
- $\frac{1}{4}$ pound of bacon, chopped
- 1 cup water
- 3 tablespoons dried, rubbed sage
- 1 teaspoon of pepper
- 4 yellow potatoes
- 1 medium onion
- 2 large cloves of garlic
- 3 Tablespoons olive oil
- 3 Tablespoons diced canned pimento

How to Do it:

The night before, cook the pork in the crockpot. Place the meat, water, bacon and 1 Tablespoon of sage in the pot. Cook

on high for 4 to 4 $\frac{1}{2}$ hours – or on low for 8 hours. The meat will be tender, but still a little firm (better to lean towards falling apart than tough though). Save 1 cup of the cooking liquid.

Now for the hash. Cut the potatoes into bite sized pieces. As you cut them, put them in a large bowl of cold water.



Chop the onion and mince the garlic.



Saute it all in 2 Tablespoons olive oil until the potatoes start to brown a little. Add the cooking liquid and simmer with a lid on until the potatoes are tender. Remove from the pan and set aside.



Add the remaining olive oil to the pan and heat. Cut the pork into bite sized pieces and add it and the bacon to the hot oil, stirring. When the meat starts to brown and is hot, add the potato mixture back to the pan with the remaining sage and the pimentos.



Cook until heated through and serve hot with eggs and a side of fruit.



Serves 4

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