

B.L.T. SWEET POTATO HASH

MAKES ABOUT 8 SERVINGS

*Courtesy of Peter Crouth,
Plantsville, Connecticut*

- 2 pounds sweet potatoes, peeled and cut into $\frac{1}{4}$ -inch cubes
- 1 pound thick-sliced bacon, cut crosswise into $\frac{1}{4}$ -inch pieces
- 2 large leeks (white and light-green parts only) halved lengthwise and thinly sliced
- $3\frac{1}{2}$ ounces sun-dried tomatoes, cut into $\frac{1}{4}$ -inch pieces
- $1\frac{1}{2}$ teaspoons salt
- $\frac{1}{2}$ teaspoon ground black pepper
- 2 tablespoons vegetable oil

1. Preheat oven to 350° . Line a rimmed baking sheet with parchment and add sweet potato. Bake 15 minutes, stir, and cook 10 minutes more. Set aside, and let cool to room temperature.

2. In a large skillet over medium-high heat, add bacon, and cook until crispy, stirring occasionally. Drain on paper towels; reserve 1 tablespoon rendered fat in skillet. Add leeks and tomatoes to pan, and cook over medium-high until leeks are tender. Add cooked sweet potatoes, salt, and pepper. Stir until combined. Let cool to room temperature.

3. In a large skillet over medium-high heat, add oil; add potato mixture, and cook until browned on both sides. Divide between serving plates.

Grand Prize
WINNER



Tip

Serve this B.L.T. Hash on toast,
topped with a fried egg.