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Olive on Tap Short Rib Hash & Eggs

INGREDIENTS: 1 pound Yukon Gold potatoes, unpeeled, $\frac{3}{4}$ -inch diced * 2 teaspoons **Olive on Tap White Wine Vinegar** * Kosher salt and freshly ground black pepper * 4 ounces thick-cut apple wood-smoked bacon, $\frac{1}{2}$ -inch diced any **Olive on Tap Extra Virgin Olive Oil** * 2 cups sliced yellow onion (2 onions) * 2 cups (1-inch-diced) cooked boneless short ribs * 6 ounces Brussels sprouts, halved, cored, and thinly sliced * $\frac{1}{2}$ teaspoon Sriracha * 1 tablespoon unsalted butter * 4 extra-large eggs * 4 ($\frac{1}{2}$ -inch-thick) slices bread from a country loaf, toasted * 2 tablespoons minced fresh chives, for serving

Place the potatoes in a medium saucepan and add water to cover by 2 inches, plus the vinegar and 2 teaspoons salt. Bring to a boil, lower the heat, and simmer for 5 minutes. Drain and set aside. Meanwhile, heat a large (12-inch) sauté pan over medium heat, add the bacon, and sauté for 6 to 8 minutes, until lightly browned. Transfer the bacon to a plate using a slotted spoon. Put the potatoes in the sauté pan and cook over medium to medium-high heat, tossing occasionally with a spatula, for 6 to 8 minutes, until the potatoes are lightly browned. If the pan is dry, add a few tablespoons olive oil. Return the bacon to the pan and add the onions, 2 teaspoons salt, and 1 teaspoon pepper, toss well, and cook over medium heat for 8 minutes, tossing occasionally. Add the short ribs, Brussels sprouts, and Sriracha, and cook for 3 to 4 minutes, tossing occasionally, until heated through and the sprouts are crisp-tender. Meanwhile, melt the butter in a medium (10-inch) sauté pan. Carefully crack 4 eggs into the opposite corners of the pan, sprinkle with salt and pepper, and cook over medium heat for 3 to 4 minutes, until the whites are almost cooked. Cover the pan and cook over low heat for one minute, until the whites are set but the yolks are still runny. Spoon the hash onto 4 dinner plates, place each egg on a piece of toast, and place one on each plate. Sprinkle with chives and salt and serve hot.

Olive on Tap - 5757 Sanibel Drive #7, Minnetonka, MN - (952) 933-5891 - www.oliveontap.com