NAME:  Penny Glover

EMAIL: pglover@skiarch.com

RECIPE NAME: Rosy Sunrise & Sunshine Hash with Eggs

Serves 4

Preheat oven to low broil

Ingredients:

Peeled and Diced:

1\2 pound small golden beets

1\2 pound small red beets

12 pound Yukon gold potatoes

4 slices of bacon, finely chopped

1 tablespoon dress it up red wine vinegar dressing

1 medium onion, diced

Coarse salt and fresh ground pepper

Pinch + crushed red pepper flakes

2 tablespoons chopped flat leaf parsley

4 large eggs

2 tablespoons chopped fresh chives

4 English muffins

Place potatoes and beets in a deep oven safe skillet and cover with water. Generously salt the water and bring to a boil. Cook over medium heat for about 7 minutes or until vegetables are tender.  Drain water and wipe out skillet.

Add bacon and dressing to skillet and return to heat.  Cook until bacon is starting to crisp. Add potatoes and beets and cook until starting to turn golden. Add onion and cook another 4 minutes until starting to brown.

Place English muffins in broiler to toast.

Stir in parsley and crushed red pepper and make 4 wells in the hash mixture and crack eggs into the wells. Cook until white is set.  Finish pan under broiler for about 2 minutes.

Sprinkle with chives. Serve hash with toasted English muffins.