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## **Potato Hash**

### **Ingredients:**

$\frac{1}{2}$             **Onion - roughly chopped**  
 $\frac{1}{2}$  stick       **Butter**  
2#            **New potatoes – boiled whole, then set aside to cool**  
5 strips      **Bacon-cooked and chopped**  
               **Salt and pepper**

### **Method:**

**Saute onion and leeks in 1 Tbsp. butter to brown lightly. Lightly smash cooked potatoes with potato masher and add to onion mixture in pan. Add 4 Tbsp. butter and brown potatoes while turning and scraping to brown all sides. Add bacon and salt and pepper and stir—then eat!**