

Jack
Campbell

THE

Scratch
+ Sniff

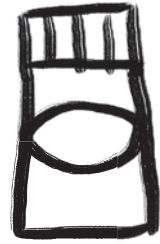


WHOA!

BACON
COOKBOOK



Bacon Hash



This really is the ultimate hangover breakfast, lunch or dinner. Packed with carbs and salt, it's good for what ails you and it's already in bite-sized pieces for ease of recovery. All you need is someone else to cook it for you...

SERVES 4

1 kg (2 lb 3 oz) waxy potatoes
(such as desiree),
cut into 2 cm (¾ in) dice

280 g (10 oz) rindless loin
(back) bacon, chopped

60 ml (2 fl oz/¼ cup) olive oil

1 red capsicum, finely chopped

2 garlic cloves, crushed

1 teaspoon smoked paprika

2 sprigs thyme

4 spring onions, finely chopped

4 free-range eggs

Place the potato in a large saucepan and cover with cold water. Bring to the boil and cook the potatoes for 2 minutes, or until just tender. Drain well.

Cook the bacon in a large non-stick frying pan over medium-high heat for 8–10 minutes, until very crisp. Using a slotted spoon, transfer the bacon to a plate. Add the potatoes to the pan and cook for 10 minutes over medium heat, until browned and crisp. Transfer to the plate with the bacon.

Add 2 tablespoons of the oil and the capsicum to the pan and cook for 2–3 minutes until the capsicum has softened. Stir in the garlic, paprika and thyme and cook for 1 minute. Return the bacon and potatoes to the pan and toss until warmed through. Season well with salt and pepper. Stir in the spring onion then transfer the mixture to a serving plate or plates.

Meanwhile, heat the remaining oil in a frying pan over medium-high heat and fry the eggs until cooked to your liking. Serve on top of the hash.

