

Bacon Hash and Broiled Eggs

1 pound bacon, sliced crosswise into small strips
2 russet potatoes, peeled and cut into a 1/2" dice
1 small onion, halved then sliced into thin strips
4 eggs
2 ounces grated cheese
Salt and Pepper to taste

In a large skillet over medium heat cook bacon until the fat starts to render. Add potatoes and onions. Cook covered, stirring occasionally, for 10 to 15 minutes or until potatoes are tender and onions are slightly caramelized. Remove lid and turn heat up to medium high. Cook until the bacon is crispy and the potatoes are browned. Salt and pepper to taste.

Using a slotted spoon, transfer the bacon hash into 4 individual ramekins. Crack one egg on top each bacon hash filled ramekin. Place the ramekins on a cookie sheet and place under a broiler for approximately 3 minutes or until the whites are done (longer if you like your yolks cooked more. Sprinkle some cheese on top and return to the broiler. Broil until the cheese melts, about 30 seconds.