



Bacon & Sweet Potato Breakfast Hash

- 8 oz. DaBecca Applewood Smoke Uncured Bacon, cut into 1-inch pieces
 - 2 large sweet potatoes (1 lb.), peeled and ½-inch dice
 - 2 cups red bell peppers, large dice
 - 1 cup red onion, large dice
 - 1 teaspoon garlic, minced
 - 1 tablespoon maple syrup
 - 1 teaspoon fresh rosemary, minced
 - 6 whole eggs
 - salt and pepper to taste
1. Add bacon to a large sauté pan and then heat pan over medium-high heat. Cook bacon until crisp. Remove from pan with a slotted spoon, reserving fat in the pan
 2. Add sweet potatoes to pan. Stir to coat with fat and then cook until brown, about five minutes. Stir and continue to cook until the sweet potatoes are almost tender, stirring as need, about 5 minutes
 3. Add bell peppers and red onion to pan. Sauté until peppers and onions are softened and sweet potatoes are tender
 4. Stir in garlic, rosemary, and cooked bacon. Cook for 1 minute
 5. Add maple syrup, season with salt and pepper, remove from heat and divide hash between 6 dishes
 6. To poach eggs: in a medium sauce pan bring 3-4 inches of water to a simmer. Season with 2 teaspoons of salt. Adjust the heat to keep the water from boiling. Break an egg into a small bowl. gently pour the egg into the simmering water. Cook until whites are set, and yolk is thickened, but not firm, 3-5 minutes. Remove from water and place on top of bacon hash. repeat with remaining eggs