

RED FLANNEL HASH

with VINTAGE VAN GOGH

Chef/Owner John Bubala, Timo, Chicago

Yield: 6 servings

method

- Preheat oven to 350° F.
- In a medium bowl, combine grated **Vintage Van Gogh**, corned beef, mashed potato, and ¼ cup diced beets. Season with salt and pepper.
- Divide mixture into six equal portions. Press one portion into a 4" diameter ring mold, pressing down with a spoon to make a compact patty (mixture should be firm enough to sauté). Repeat to make five additional hash rounds. Heat 1 tablespoon olive oil in an oven-proof sauté pan; add the hash rounds and gently sauté on each side until crisp. Bake for approximately 5 minutes to heat through.
- In a medium non-stick sauté pan, heat remaining olive oil. Add remaining beets, diced potato, sweet peppers, onion, and garlic. Sauté until peppers are softened, and season with salt and pepper. Place mixture in a bowl and set aside. Wipe pan; gently crack eggs into pan and cook sunny-side up.
- To serve, place each hash round in the center of a medium plate. Evenly distribute the sautéed vegetable mixture around each hash round. Place one egg on top of each round and sprinkle with chopped chives. Using a vegetable peeler, peel 12 4" cheese strips from the remaining **Vintage Van Gogh**. Lay two strips over the top of each egg-and-hash round. Serve hot.

ingredients

- 16 ounces **Vintage Van Gogh**
(2 ounces grated, 14 ounces for garnish and snacking)
- 1 pound corned beef, ground and pre-cooked
- 1 medium russet potato, peeled, boiled, *mashed*
- ½ cup beets, cooked, peeled, diced and divided
- Salt and ground black pepper to taste
- 2 tablespoons olive oil, divided
- 1 medium russet potato, peeled, diced, *blanched*
- 1 sweet red pepper, seeded and diced
- 1 sweet yellow pepper, seeded and diced
- 1 small onion, diced
- 1 teaspoon garlic, chopped
- 6 small quail eggs (or hen's eggs)
- Finely chopped chives to garnish