Salmon-Bacon Hash
with Olive Oil Fried Egg and Chipotle Cream Sauce

Ingredients:

**Chipotle Cream Sauce:**
- 1/3 c sour cream
- 1/3 c plain yogurt
- 2 tbsp sauce from a can of chipotle peppers
- Juice of 1 lime

**Salmon-Bacon Hash:**
- 1 lb Yukon Gold potatoes
- 4 slices of bacon
- 2 tbsp butter
- 1 c red onion, finely diced
- 1 clove garlic, minced
- 1 lb cooked skinless salmon fillet, flaked
- 2 tbsp chives, chopped
- Salt and pepper

**Fried Eggs:**
- 4 large eggs
- Olive oil
- Salt and pepper

Preparation:

**Chipotle Cream Sauce:** Mix sour cream, yogurt, chipotle pepper sauce and lime juice in a small bowl and set aside.

**Salmon-Bacon Hash:** Peel and dice the potatoes into 1 inch cubes. Add to a pot of water and bring to a boil. Cook until tender, about 20 minutes. Drain and set aside.

In a large nonstick skillet, cook the bacon over moderately high heat until browned and crisp, about 6 minutes. Transfer the bacon to paper towels to drain, then crumble.

Melt the butter in the bacon fat in the same skillet over medium-low heat, add the onion and garlic and cook about 2-3 minutes. Raise heat to medium-high, add cubed potatoes and cook, stirring and gently mashing until browned in most spots, about 10 minutes. Add the crumbled bacon, salmon and chives, season with salt and pepper. Cook just until the salmon is heated through. Spoon out 4 portions into 4 separate serving bowls to get ready to top with fried eggs.

**Fried Eggs:** Over medium heat, add enough olive oil to cover the bottom of a nonstick skillet. When oil is hot, crack egg into oil and season with salt and pepper. Cook until egg whites are set and edges become a crispy, golden-brown, about 2 to 3 minutes.

**To Serve:** Remove fried egg with a slotted spoon or spatula and immediately place on top of your plated salmon hash. Drizzle entire plate with chipotle cream and serve. **Serves 4.**

- Recipe and photos by Heather Peterek, Staff Seafood Enthusiast

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