

SKETCHBOOK™

RED FLANNEL HASH

This hash is a house favorite served with roast duck, grilled steak or seared salmon. The earthy and smoky flavors of this easy-to-make side dish are a lovely match to our rich and lingering Sketchbook Pinot Noir.

INGREDIENTS

1 cup diced yellow onion
1 pound good quality bacon
2 tablespoons good olive oil
2 large potatoes
2 large sweet potatoes
4-5 red beets
½ cup heavy cream
½ cup beef stock
1 tsp. salt
½ tsp. black pepper
½ tsp. fresh thyme
1 tsp. chopped fresh parsley

COOKING INSTRUCTIONS

Roast whole potatoes, sweet potatoes and beets in a 350° oven until soft, about 1 hour. They are then easily peeled and diced.

In a large sauté pan over medium heat, sauté onions and bacon until the fat in the bacon is largely rendered and the onions are soft. Drain all but 1 tablespoon of the bacon fat. Add 2 tablespoons of olive oil. Combine all of the other ingredients and cook until it comes together. Serve warm.

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