

# 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.

*Bridget Harrington  
Patrona Bistro and Wine Bar  
130 W. Standley St.  
Ukiah, CA 95482  
707.462.9181  
01/07*

*just about loaded  
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