

Potato Hash with Pulled Pork



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INGREDIENTS

- 2 Large Potatoes, Chopped in equal sizes (I used 5 small ones)
- 1 Onion, Chopped
- 1 Bell Pepper, Chopped
- 4 Cloves of Garlic, Sliced
- 1½ Cups, Pulled Pork (Or bacon, short rib, or any braised, tender meat)
- 1 Tablespoon, Calabrian Chilis, Chopped (Or Jalapenos)
- 1 Tablespoon Bacon Fat
- 2 Tablespoons Neutral Oil
- Salt to Taste
- Fresh Cracked Pepper

DIRECTIONS

1. Preheat the oven to 425 degrees.
2. Chop up all the vegetables and get everything prepped.
3. In a large pan over medium-high heat, add the bacon fat and oil and let the pan get nice and hot. Then add the potatoes. If you are not using a nonstick pan, the potatoes may stick. If they do, let them. Just like a steak, we want to create a crust and once a crust is created, the potatoes will release and create lots of flavor. Shake the pan every now and then to see if the potatoes are releasing yet. Once they do, start to flip and get all sides browned. Once all sides are browned, add the onion and peppers. Mix up until the

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peppers and onions start to get browned. Once browned, add the garlic, peppers, and pork and then toss into the oven until everything gets nice and crispy, maybe 10-15 minutes. Then take it out of the oven and serve with eggs.