

Duck Hash



Great for breakfast or brunch!

Prep Time {10 min}

Cook Time {1 hr 15 min}

Serving Size {6 servings}

Ingredients:

- 2 cups Maple Leaf Farms Duck Meat*, cooked and shredded
- 2 large Baking (Russet) Potatoes (1-1/4 to 1-1/2 pounds)
- 1/4 cup Butter or 2 Tbsp. Duck Fat
- 1 large Onion, diced
- 1 tsp. Salt
- 1/4 tsp. Black Pepper, freshly ground
- 6 large Eggs
- 1/4 cup Chopped Parsley
- Ketchup or Hot Sauce (optional)

Directions:

1. Cook duck according to package directions. When cool enough to handle, discard skin and bones and shred duck meat (for 2 cups shredded meat).
2. Meanwhile, place potatoes in a large saucepan; add water to cover. Bring to a boil over high heat. Reduce heat; cover and simmer until potatoes are tender, 25 to 30 minutes. Drain and rinse with cold water. When potatoes are cool enough to handle, peel them and cut into 1/2-inch cubes.
3. Melt butter in a heavy large nonstick skillet or cast iron skillet over medium-high heat. Add onion; cook 4 to 5 minutes, stirring frequently, until onion is golden brown. Stir in potatoes, salt and pepper; cook 2 minutes. Add shredded duck meat; mix well and press down with spatula to compact. Turn heat to medium; cook without stirring for 10 to 12 minutes or until bottom is golden brown.
4. Meanwhile, poach or fry eggs to desired doneness. Spoon hash onto serving plates browned sides up; top with eggs and parsley. Serve with ketchup or hot sauce, if desired.

**Note: Maple Leaf Farms Ground Duck Meat, Duck Leg Confit or Maple Leaf Farms Roast Half Duck work well in this recipe.*