

Mountain Morning Hash

Serves: 6-8 people | **Cook Time:** 30 minutes | **Difficulty:** Easy

Equipments Needed:

- 12-inch Dutch oven with lid
- Long wooden spoon
- Sharp knife and cutting board
- Heat-resistant gloves

Ingredients:

Ingredient	Amount	Notes
Russet potatoes	3 lbs, diced	Cut into 1-inch cubes
Bell peppers	2 large, chopped	Any color works
Yellow onion	1 large, sliced	Sweet onion is good too
Vegetable oil	3 tbsp	Or bacon fat
Salt	1 tsp	To taste
Black pepper	1/2 tsp	Freshly ground
Paprika	1 tsp	Adds color and flavor

Complete Cooking Steps:

Step 1: Get Ready

Set up 22 coals with 15 on top and 7 on bottom for 375°F heat, and while they're heating, dice potatoes into 1-inch cubes and pat them completely dry with paper towels

Chop peppers and onions to similar sizes so they cook evenly, then mix salt, pepper, and paprika together in a small bowl.

Step 2: Heat the Dutch Oven

Place dutch oven over the coals and add oil, heating until the oil shimmers and moves freely when you tilt the pot slightly.

Test the temperature by dropping a small piece of potato into the oil - it should sizzle immediately and vigorously. If there's no sizzle, wait another minute and test again.

Step 3: Brown the Potatoes

Add all potatoes in a single layer and immediately sprinkle with the seasoning mix, but don't stir for the first 6-8 minutes.

Listen for steady sizzling sounds, and if the sound stops, add 2-3 more coals underneath to maintain heat.

Step 4: Add Other Vegetables

Push the browned potatoes to one side of the dutch oven to create empty space, then add peppers and onions to that space.

Cook the vegetables separately for a few minutes until onions turn translucent and peppers begin to soften.

Step 5: Finish Cooking

Gently mix all ingredients together, being careful not to break up the crispy potato pieces too much.

Continue cooking while stirring every 3-4 minutes to prevent sticking, and rotate the dutch oven every 5 minutes for even browning.

Serving Suggestions:

- Top with fried eggs for a complete breakfast
- Serve with hot sauce or ketchup
- Garnish with fresh chives or green onions
- Pairs well with bacon or sausage

