

## ***Colorado Potato Hash***

*Chef Jason K. Morse CEC*

2 ea. Colorado Russet Potato, diced, skin on  
2 ea. Colorado Red Potato, diced, skin on  
2 ea. Colorado Yukon Gold Potato, diced, skin on  
1/4 cup Olive Oil  
1/2 Tbsp. Fresh Garlic, chopped  
1 Tbsp. Fresh Shallots, chopped  
1/2 cup Blue Cheese (Maytag or Clemson), crumbled  
1/2 cup Heavy Whipping Cream  
Kosher Salt to taste  
White Ground Pepper to taste  
Italian Parsley as needed, chopped fine  
6 slices Applewood Bacon, cooked and chopped

Dice potatoes into medium-sized cubes and blanch half way in boiling water. Remove potatoes from boiling water and run cold water over them until fully cooled. Toss the potatoes with a small amount of oil, to prevent sticking, and refrigerate.

Heat sauté pan and add the olive oil. Add the potatoes slowly to avoid any splatter of oil, and sauté for 4-5 minutes then add the garlic and shallots. Sauté until golden brown, add the blue cheese and cook until melted. Add the heavy cream and cook until reduced by 3/4. This mixture should be thick and hearty.

Season as needed with the salt and white pepper. Garnish with the chopped parsley and bacon.