

EPCOT INTERNATIONAL FOOD & WINE FESTIVAL KITCHEN

Bacon Hash

Try this dish out for yourself from the Epcot International Food & Wine Festival Kitchen!



Easy



1-30 mins

ingredients

BACON HASH

- Pickled Jalapeños and Onions
- 3 cups white vinegar
- 1 ½ cups water
- 1 tablespoon sugar
- 1 tablespoon salt
- 1 tablespoon peppercorns
- 1 tablespoon coriander seeds
- 3 bay leaves
- 5 garlic cloves
- 1 cup sliced jalapeño
- 1/2 cup sliced onion
- Jalapeño Hollandaise
- 1 1/2 cups (2 1/2 sticks) unsalted butter, cubed
- 2 large egg yolks
- 2 tablespoons fresh lemon juice
- 1/4 cup onion and jalapeño pickling liquid
- 1/4 teaspoon cayenne pepper
- Coarse salt and freshly ground black pepper, to taste
- Bacon Hash
- 2 cups chopped bacon (about 1 pound)
- 1 cup small diced white potatoes
- 1/2 cup diced white onion
- 1/4 cup diced celery
- 1/4 cup diced poblano peppers
- 1/4 cup diced red peppers
- 1/4 cup fresh corn kernels
- 2 tablespoons seeded and diced fresh jalapeño
- Coarse salt and freshly ground black pepper, to taste

step-by-step directions

- 1 For Pickled Jalapeños and Onions:

- 2 Combine vinegar, water, sugar, salt, peppercorns, coriander seeds, bay leave, and garlic cloves in a large saucepan.

- 3 Bring mixture to a boil, whisking to dissolve sugar and salt.

- 4 Place jalapeños and onions in a large, heatproof jar with a re-sealable lid. Pour hot vinegar mixture over vegetables. Set aside to cool to room temperature.

- 5 Refrigerate at least 24 hours before serving.

- 6 For Jalapeño Hollandaise:

- 7 Fill a blender with hot water; set aside.

- 8 Melt butter in a small saucepan over medium heat until foaming. Remove from heat.

- 9 Drain blender and dry well. Combine egg yolks and lemon juice in blender; cover and blend to combine.

- 10 With blender running, remove lid insert and very slowly drizzle hot butter into blender in a very thin stream. (Discard any white milk solids in bottom of saucepan.) Blend until a creamy sauce forms.

- 11 Transfer to a medium bowl. Whisk in pickling liquid and cayenne. Season to taste with salt and pepper.

- 12 For Bacon Hash:

- 13 Cook bacon in a large nonstick skillet over medium heat until brown and crisp, about 8 to 10 minutes. Remove with a slotted spoon and transfer to a plate lined

with paper towels.

- 14 Remove bacon grease from skillet. Add oil to skillet and increase heat to medium-high; cook potatoes until they start to brown, about 5 to 6 minutes.

- 15 Add onion and celery and cook 2 to 3 minutes. Add peppers and corn and cook until vegetables are softened, 2 to 3 minutes more.

- 16 Add cooked bacon and mix until well incorporated.

- 17 Season to taste with salt and pepper.

- 18 Serve hash topped with hollandaise and a few slices of pickled jalapeños and onions.
