



Menu du Jour

07 Jan 06

Cajun Homefries
(Serves two)

Cajun Homefries

Homefries... boiled potatoes browned in butter or bacon fat with onions and peppers move to a new level with the addition of andouille sausage and some hot sauce. These are wonderful when served with fried or poached eggs (or even with Eggs Benedict).

2 cups diced and cooked Red Bliss or Yukon Gold potatoes
1/4 cup bacon grease or shortening
1/2 cup diced green or red bell pepper
1 (4-ounce) link andouille sausage, casing removed and chopped
1/2 cup diced yellow onion
1 – 2 teaspoons Louisiana-style hot sauce (or to taste)
Coarse kosher salt, to taste
Freshly ground black pepper, to taste

Heat an 11-inch cast iron skillet over medium-high heat. Add the bacon grease or shortening and heat until hot. Add the potatoes in a single layer and cook 4 to 5 minutes or until a nice crust develops. Flip the potatoes; add the peppers, sausage, and onions. Reduce the heat to medium. Cook until the sausage is lightly browned and the onions begin to wilt, about 10 minutes. Add the hot sauce, stir, and season to taste with salt and pepper.



Cooking & Presentation



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