Waffle Iron Hash Browns and chorizo hash

Description

It is like the offspring of a potato chip and a hash brown. Terminally crisp, fluffy in the center. Oh my word. That day, I topped it with bacon jam and it was a very good thing. I knew, however, that the potato-tential of the waffle ironed hash browns far exceeded that simple treatment (that was, I repeat, a very good thing.) I thought chili, but I didn't have all the fixings. Then I thought chorizo.



Summary

Yield: 4
Prep Time: 20 minutes
Category: Breakfast
Cuisine: American

Ingredients

- 1 frozen hash browns
- 1 butter or bacon fat
- 1 lb chorizo
- 2 cup black beans drained and rinsed
- 1 can Rotel Diced tomatoes with chilies
- 2 cup frozen or fresh corn

Instructions

If you have a waffle iron that has different sections, put a 1/4-inch pat of butter in each section.

If it is one big section, put about 3 pats of butter around the section.

Pile about 2 to 3 inches of shredded potatoes on the base of the waffle iron, dot over each section as you did beneath the hash browns either with more butter or a dollop of bacon fat.

Close the lid of the waffle iron and let it go to desired crispness. I like mine at about 8 minutes.

Use tongs to remove to a pan and repeat until you have enough servings.

To Prepare the Hash:

In a heavy-bottomed skillet, break up the pound of chorizo.

Cook, stirring frequently and breaking up chunks, until the chorizo is fully cooked and browned in places.

If necessary, drain the chorizo after cooking then return it to the pan.

If the chorizo is relatively lean, leave it in the pan.

Add the black beans and tomatoes with green chiles and stir.

Bring to a simmer, add the corn and cook just until heated through.

To Serve:

Lay a piece of hash brown on a plate, top with a scoop of the chorizo hash, and another hash brown.

If desired, top with a dollop of sour cream, a spoonful of salsa and a candied or jarred jalapeno slice.

...Or as my brother suggested, a poached or sunny-side up egg.