

GREEN EGGS AND HAM

(AKA SOFT BOILED EGG IN PANKO DILL CRUST WITH IRISH HAM AND POTATO HASH AND A CREAMY HERB SAUCE)

INGREDIENTS

For the Eggs

10 eggs
1/4 cup flour
salt and pepper
1/2 cup panko breadcrumbs
1/2 cup finely chopped dill
8 cups canola oil

For the Hash

4 par boiled yukon gold or other waxy potatoes, diced
1 cup diced diced irish ham or canadian bacon
1/2 cup diced yellow onion (optional)
2 tablespoons canola oil

For the Herb Sauce

1/4 cup sour cream
2 tablespoons heavy cream
1/4 cup Dijon mustard
6 tablespoons finely minced fresh dill
juice of half a lemon

DIRECTIONS

Cook 8 eggs for 3 to 4 minutes in boiling water (i.e. soft-boiled, with the yolk still runny). Cool eggs in ice water and carefully remove the shells. BY carefully, I mean really carefully as you are bound to break at least one. Set aside. In a bowl, mix flour, salt and pepper. Set aside. In another bowl, beat the remaining 2 eggs with a fork. In a third bowl, mix panko breadcrumbs with dill. Set aside. Coat each soft-boiled egg in flour, then the egg mixture, and then the breadcrumb mixture. Refrigerate on a plate until they are ready to be fried.

In a skillet, heat 2 tablespoons canola oil and sauté onion until golden. Add ham and sauté for a few minutes more. Finally, add the potatoes and sauté until golden brown, approximately 8-10 minutes.

In a small sauce pan over very low heat combine sour cream, cream, Dijon mustard, fresh dill and the juice of one lemon (about two tablespoons or so). Stir sauce until warmed, but do not let come to a boil (a simmer is ok) as this mixture burns easily.

Just before serving, heat oil in the deep fryer to 350F and fry the eggs for around 2 minutes, just until golden brown. Divide hash among 4 plates, drizzle with herb sauce and place 2 eggs per person.