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Recipe courtesy of pitmaster Tuffy Stone.



CHAIRMAN'S
RESERVE



difficulty rating

servings: 4 | **prep time:** 5 minutes | **cook time:** 25 minutes | **cut:** shoulder | **method:** stovetop

pork barbecue hash and eggs

It's never too early for barbecue — this hearty breakfast incorporates pork, fresh veggies, eggs and bold BBQ flavors to kickstart your day.

INGREDIENTS:

2 cups of Pulled *Chairman's Reserve*® Pork shoulder or chopped pork barbecue
2 cups diced gold potatoes
½ cup diced yellow onions
½ cup diced green bell pepper
¼ cup minced jalapeño
1 cup + 6 tablespoons vegetable oil
Cool Smoke BBQ Rub or your favorite barbecue rub
4 to 8 large eggs prepared sunny side up
Hot sauce to taste

DIRECTIONS:

1. Blanch diced potatoes until tender in a pot of salted water, strain into colander and chill.
2. In a large cast-iron skillet, heat 4 tablespoons of vegetable oil over medium heat and sauté onion, green pepper and jalapeno until onion is slightly translucent. Stir mixture frequently with wooden spoon.
3. Remove onions and peppers from skillet and reserve.
4. Clean skillet for next step.
5. Take cleaned cast-iron skillet, add 1 cup vegetable oil, heat to 325°F. Use thermometer to temp oil.
6. Add diced cooked potatoes and shallow fry, until crispy.
7. Remove potatoes with a slotted spoon and place on a paper towel lined baking tray.
8. Season with Cool Smoke BBQ Rub while the potatoes are still hot.
9. Discard vegetable oil, wipe skillet clean.
10. Return cast-iron skillet to burner at medium-high heat. Add 2 tablespoons of vegetable oil to heat.
11. When oil is hot, add pork barbecue, onions, peppers and potatoes. Sauté until hot, stirring frequently. Season with Cool Smoke BBQ Rub.
12. Serve pork hash with sunny side eggs on top and a drizzle of hot sauce or BBQ sauce if preferred.

servings: ¼ | **calories:** 580 | **total fat:** 36g | **sodium:** 420mg | **total carbohydrate:** 22g | **protein:** 39g