

DUCK AND POTATO HASH

Ingredients	Amounts
Potatoes, for baking like russet, lg.	2 ea.
Duck legs confit, 7 oz. ea.	3 ea.
Onion, minced	1 cup
Parsley, chopped	2 Tbsp.
Worcestershire sauce	3-4 Tbsp.
Salt	1 tsp.
Ground black pepper	½ tsp.
Cayenne	a pinch
Duck fat, rendered, strained	as needed

Method

1. Remove all of the skin, cartilage, fat, and bones from the duck.
2. Cook the potatoes in boiling water until tender, about 15 to 30 minutes. Let them cool a little, peel them, and cut them into ½-inch dice.
3. Mix together the potatoes, and the picked and coarsely shredded duck meat. Combine the potato and duck mixture with the rest of the ingredients.
4. Shape the mixture into patties and refrigerate. You can do this 1 to 2 days ahead and refrigerate or freeze them.
5. To serve this dish, heat a nonstick pan over medium-high heat. Brush it lightly with olive oil.
6. Fry the hash for 3 to 4 minutes on each side until crispy. Serve with thinly sliced, medium rare duck breast or with a poached egg for breakfast.

Source: Chef Gary Danko