



Breakfast Hash

Reduction

- 2 sprigs parsley
- 2 sprigs tarragon
- 1 tsp black pepper corns
- 1 cup white wine
- 1 shallot

Put all ingredients into a pot reduce to ¼ cup.

Hollandaise

- 2 egg yolks
- 1 oz reduction
- ¾ cup clarified butter
- 1 small onion caramelized

Place the egg yolks and reduction in a medium heat proof bowl. Using a whisk continually whip the yolks and reduction over a pot of boiling water. Once the eggs have thickened remove the bowl from the heat and whip in the warm clarified butter in a slow steady stream add the caramelized onions and season to your taste.

Baked hash brown

- 6 medium potatoes grated
- 1 small onion
- 2 eggs
- 1 tbsp chopped chives
- Salt and pepper

Grate the potatoes into a bowl dice the onions and mix all the ingredients. Pour out the ingredients into a greased high sided bake sheet and bake at 350 degrees for 20 minutes.

Sear a tenderloin wrapped in bacon to your desired doneness.

Poach 2 eggs.

