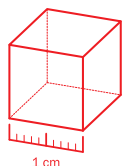




Ideally, you will curl up by the fire in your log cabin and eat this dish with your favorite lumberjack. Maybe you will be listening to a band that prominently features a banjo or fiddle. But even if your scenario is a little less woodsy, Red Flannel Hash is always a damn good meal.

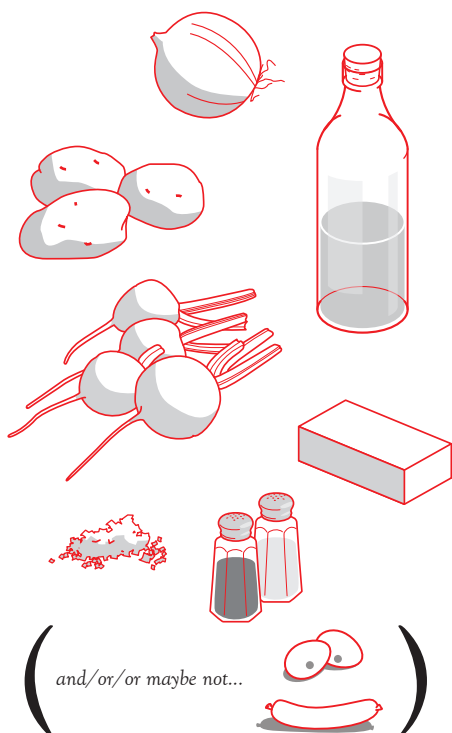
1 Basics:

- Some heavy-duty pan or oven-safe dish. I like a nice big cast-iron skillet
- Olive oil
- 1 big onion, minced, or a few smaller ones, like shallots or cipollinis
- 4 or 5 beets, chopped into half-inch cubes
- Enough potatoes to match the volume of beets. Cube these like the beets. You can use any kind of spud, although I must say I love throwing in some sweet taters with the Idahos or Yukons
- A bunch of parsley, chopped up
- Cheese for the top. I like goat or parmesan, but whatever.
- Salt & pepper



There's some optional stuff...

- Eggs, especially good if you want this to be breakfast
- Sausage, or chicken, or ground meat, or whatever.



RED FLANNEL HASH

Recipe #1: Red Flannel Hash
Annemieke Beemster Leverenz/www.radmiral.com
Guest typefaces: Goudy Old Style; Aachen

2 How to cook it:

Preheat the oven to 450°

Pop the skillet in the oven with the olive oil a few minutes, 'til the oil is pretty hot. Then remove the skillet carefully and dump in the onions, beets, and potatoes. Toss them in the hot oil, sprinkle with salt and pepper, and add more oil if they aren't greasy-looking enough, and close the oven. Leave 'em be for 25 minutes. Be patient, don't open the oven a bunch, or the oven doesn't stay toasty.

After 25 minutes, the tops of the veggies should be a little crispy. Toss them around a bit, and return the skillet to the oven for another 25 minutes. If you want to add meat, I would cook this on the stove separately during this time, adding it to the skillet 10 minutes before the hash is all finished up (see next step).

Remove the skillet. All the veggies should be crispy, but not burned. Add the parsley, either on top, or you can stir it in. Now is when you would make some little holes in the surface of your hash and crack eggs into them, and then return the hash to the oven. They should soft cook in about 5 minutes. Sprinkle cheese on top. You can return it to the oven for another 5 minutes, but you don't really have to.

