



## **Fall Hash**

Serving Size- 2 people

2 strips pre-cooked bacon (if using uncooked omit olive oil)

1 TBSP Olive oil

1 Andouille Sausage

¼ Kabacha Squash seeded and chopped

(can roast in oven at 300 for 10 minutes to soften)

¼ cup shitake mushrooms

3 baby red skin potatoes

1 piece kale chopped

Salt and Pepper to taste

Lake Shore Drive season from The Spice house – (chives scallions, green peppercorns and shallots)

[https://www.thespicehouse.com/products/lake-shore-drive-shallot-herb-seasoning?gad\\_source=1&gclid=CjwKCAjw7c2pBhAZEiwA88pOF8wd9S6V4CmQUJTjea5U-M-Q1XbuuR-D4RyEeYipiARfVI6wWz FRBoC2KwQAvD BwE](https://www.thespicehouse.com/products/lake-shore-drive-shallot-herb-seasoning?gad_source=1&gclid=CjwKCAjw7c2pBhAZEiwA88pOF8wd9S6V4CmQUJTjea5U-M-Q1XbuuR-D4RyEeYipiARfVI6wWz FRBoC2KwQAvD BwE)

Chop pre-cooked bacon and warm in olive oil. Add chopped squash, andouille sausage, potatoes and cook on medium-low heat for 4-5 minutes until softened. Add Shitake mushrooms, kale, salt pepper and Lake Shore Drive seasoning. Toss together and turn up to medium heat. Cook 4-8 minutes stirring occasionally until gently browned. Top with an egg and serve with sourdough toast, or serve as a side with our fall French toast with pear chutney. Pairs well with our Copeland Breakfast Tea

## **Sourdough French Toast for 2 with Pear Compote**

2 eggs

¼ cup half and half

1 tsp sugar

1 tsp vanilla

¼ tsp cinnamon

Bread of choice (our favorites are challah, brioche, or sourdough)

Crème fraiche (to serve on top of chutney)

Mix all ingredients in flat bottom bowl. Soak 6 pieces of sourdough bread in mixture and place in skillet on medium heat. Turn when browned. Serve with pear compote real maple syrup, and a dollop of crème fraiche.

### **Pear Compote**

1 TBSP butter

2 small Bartlett pears (or 1 large)

¼ cup brown sugar (loosely packed)

2 TBSP Raisins

¼ tsp cinnamon

¼ tsp allspice

Melt butter on a medium-low heat. Add pears and brown sugar and cook until brown sugar is melted. Add raisins, cinnamon, and allspice. Cook until pears are tender and release their juice to create a sauce that coats the mixture. If pears are dry, you may need to add a tablespoon of water to improve constancy.