

MN *The* USA

CULINARY CAMPFIRE

FEATURING

Minnesota Chef
YIA VANG

PRESENTED BY **m** EXPLORE MINNESOTA

PORK BELLY VEGGIE HASH *and* DUCK EGGS

Makes 2 Servings

INGREDIENTS:

6 ounces smoked pork belly,
cut into ½" cubes
1 onion, cut in half
10 ounces red potatoes or
fingerling potatoes
3 bell peppers (red, yellow, orange)
2 large carrots
1 teaspoon garlic, minced
2 duck eggs
Canola oil
Salt
Pepper

DIRECTIONS:

1. Boil red (or fingerling) potatoes just until soft, then set aside and let cool.
2. Season the pork belly with salt and pepper.
3. Heat a large cast iron skillet and cook the pork belly for about 10 minutes, until the pieces begin to slightly crisp.
4. While the pork belly is cooking, take each half of the onion and place it directly on the grill along with each of the bell peppers and cook until charred. Keep turning the peppers to evenly char each side. Grill the carrots until soft. Once off the grill, cut the onion, carrots and bell peppers into pieces about 1" in size.
5. Once the potatoes have cooled slightly, smash each with the heel/palm of your hand.
6. Add the potatoes to the hot cast iron skillet with the pork belly until they begin to crisp up.
7. Add in the chopped and roasted vegetables and the minced garlic and cook for approximately 5 more minutes.
8. Top with two fried duck eggs.

For more about this series, videos, camping ideas and travel tips,
visit ExploreMinnesota.com/CulinaryCampfire