

## CASSEROLES

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### TYROLEAN HASH†

#### (TIROLER GRÖSTL)

- 7 strips bacon (diced) *or*
- 7 slices Canadian bacon (diced)
- 2/3 cup diced onion
- 2 tablespoons olive oil (only when using Canadian bacon)
- 2 large potatoes
- 2 1/2 – 3 cups beef or pork roast (diced) or smoked sausage (sliced)  
salt, pepper, marjoram
- 2 tablespoons parsley (chopped)

Wash and peel potatoes. Cut into 1/2" cubes, cover with water and 1/4 teaspoon salt and bring to a boil. At boiling turn down the heat, cover the pot and simmer for 5 minutes. Take off the heat, drain the water and set aside. In a large frying pan place the bacon (**add the oil only if using Canadian bacon**) and fry until crisp. Add the onion and sauté for 5 minutes. Add the potatoes and meat or sausage, mix and sauté on medium heat for 3-5 minutes. Turn the heat down, cover the pan and let it simmer for 10 minutes stirring it occasionally to prevent its burning, until the potatoes are soft. Season with pepper, salt and marjoram to taste. Pour onto a platter and sprinkle parsley over the top. Serve with salad and bread.

Serves 4

