

TIM FARMER'S COUNTRY KITCHEN

SWEET POTATO HASH

1 large white sweet potato

Bacon grease

1 tablespoon cup red pepper

1 tablespoon onion

3 small garlic cloves

Salt

Tellicherry Pepper

Smokey Chipotle Paprika



Peel and cut sweet potato into small pieces and boil until soft. Drain and set aside. Melt bacon grease in hot skillet. Chop together red pepper, onion and garlic until fine. Pour in skillet and cook until soft. Add in potatoes and season. Flip potatoes as they cook (adding more bacon grease as needed) until golden brown.

Optional: Top with fresh parsley when serving.