

PREPARATION

Place potatoes in a medium saucepan, cover with water, and boil until tender; drain well. While potatoes are cooking, cook noodles in a separate pan, according to package directions; drain well. Cut potatoes into bite-sized pieces. Heat 3 tablespoons butter in a large skillet over medium heat and sauté onion until tender. Add potatoes and noodles and cook until some begin to crisp, stirring so no burning occurs. (Add more butter if necessary.) Add bacon. In a medium bowl, beat eggs and pour over potato mixture, stirring constantly until egg is completely cooked. Salt and pepper to taste.

Brunch at the Baileys' Potato-Noodle Hash

Yield: 6 servings

Estimated Total Time: 60 minutes or less

Source: *The Ultimate Cookbook*

© 1998-2001, ucook.com, inc. All rights reserved

Getting the Most from Your Recipes

Read the recipe through before beginning to cook
Measure, and set out all the ingredients first
Wash and dry all produce before proceeding with the recipe
Measure liquids in glass or clear plastic measuring cups
Measure dry ingredients in measuring cups that can be leveled off with a straight-edge
Measure flour by spooning it into a measuring cup and leveling it with a straight-edge. Don't tap or shake the cup. Do not scoop.
Measure skillets and baking pans across the bottom, not the top
Freshly ground black pepper is preferable to preground
Grate cheeses just before using
Most recipes call for large eggs. Don't substitute other sizes.
For other tips and answers to your cooking questions, visit the Ask the Chef forum at www.ucook.com

INGREDIENTS

- 6 small potatoes, washed, peeled, and sliced (okay to leave unpeeled if you prefer)
- 1-1/2 cups coarsely crushed noodles (use your hand)
- 3 tablespoons butter or margarine (or more)
- 1 small onion, chopped fine
- 6 bacon slices, cooked and crumbled
- 4 eggs
- Salt
- Pepper to taste

For Preparation Instructions, unfold this sheet