

Bacon Corn Hash with Chanterelles

<http://userealbutter.com/2015/08/18/bacon-corn-hash-chanterelles-recipe/>
from *Smitten Kitchen*

1/2 lb. thick cut bacon, medium dice (1/2 inch)
1 lb. yukon gold potatoes, peeled and medium dice (about 3 cups)
salt
pepper
3 large ears of corn, cut kernels from cob (3 cups)
6 green onions, sliced thin
1/2 to 1 lb. of chanterelle mushrooms (depending on how much you like shrooms)

Cook the bacon over medium heat in a skillet or frying pan until browned, stirring occasionally to cook the bacon evenly. Place the bacon in a plate, leaving the bacon fat in the pan. Turn the heat up to medium-high and fry the potatoes in the bacon grease. Season the potatoes with salt and pepper. Let the potatoes sit until the bottoms brown and then begin stirring or flipping the potatoes around so the other sides get a chance to brown. Push the potatoes to the side of the pan and remove excess bacon grease to a small bowl. Leave about a tablespoon with the potatoes. Turn the heat on high and add the corn to the potatoes. Sauté for 3 minutes then add the bacon. Remove from heat and stir in the green onions.

In another fry pan, heat the chanterelles over medium-high heat and dry fry them until they wilt. Add a tablespoon of bacon fat to the pan and a sprinkle of salt. Sauté the mushrooms until they are cooked. Serve the mushrooms over the bacon corn hash. It's even better topped with a fried egg and a sprinkle of chopped parsley. Serves 4.