🍳 Cowboy Hash

Ingredients (serves 4–6)

- 1 lb **breakfast sausage** or diced bacon (or a mix) or your favorite game meat
- 4 medium **potatoes**, peeled and diced (Yukon Gold or russet)
- 1 small **onion**, diced
- 1 small **bell pepper**, diced (red or green)
- 1–2 cloves **garlic**, minced
- 6 large **eggs**
- 1 cup **shredded cheddar or pepper jack cheese**
- 2 tbsp **butter** or oil (for frying)
- Salt & black pepper to taste
- Optional: hot sauce, chopped parsley or chives

Instructions

1. **Cook the meat**
    - Heat a large cast-iron skillet or Dutch oven over medium-high heat.
    - Add sausage or bacon and cook until browned. Remove and set aside, leaving a little fat in the pan.
2. **Sauté vegetables**
    - Add butter/oil if needed. Toss in diced potatoes and cook 10–12 minutes, stirring occasionally, until they start to brown.
    - Add onion, bell pepper, and garlic. Cook until the potatoes are crispy and tender.
3. **Return meat & season**
    - Stir the cooked sausage/bacon back into the pan.

- Season generously with salt, pepper, and a splash of hot sauce if you like.

4. **Add eggs**
    - Make small wells in the hash and crack eggs into them. Cover with a lid or foil and cook 3–5 minutes, until the whites are set but yolks are still runny (or longer if you prefer firm yolks).
5. **Finish with cheese**
    - Sprinkle shredded cheese over the top. Cover for 1 minute to melt.
6. **Serve hot**
    - Garnish with chopped parsley or chives. Serve straight from the skillet with toast or tortillas.