

Brinner, Brunch, or Just Breakfast

Chef Hannah Smith

Frittata As You Like It:

- 6 large eggs
- 1/4 cup heavy cream (sub half & half if necessary)
- 1/2 teaspoon kosher salt
- 2 Tablespoons olive oil or butter
- 2 cups total potatoes, vegetables and/or meat
- 1 Tablespoon chopped fresh herbs, or 1 teaspoon dry
- 1 clove garlic, minced, optional
- 1 cup shredded cheese, such as Fontina, mozzarella, or parmesan

Arrange a rack in the middle of the oven and set it to 400°F. Meanwhile, heat a 10- to 12-inch cast iron skillet or oven ready saute pan on medium-high.

Whisk the eggs, heavy cream, and salt vigorously together in a bowl and set it aside.

Add the fat to the pan, and once melted, saute any hearty vegetables until they are tender and lightly browned, 4 to 6 minutes.

Stir in the meat, then pile any leafy vegetables (such as fresh spinach) into the pan along with the garlic if using.

Cook, stirring, for 30 seconds to 1 minute, or until your greens wilt.

Spread the vegetable mixture into an even layer, flattening with a spatula. Sprinkle the cheese on top and let it just begin to melt.

Pour the egg mixture over the meat / vegetables and cheese. Tilt the pan to make sure the eggs settle evenly over everything. Cook for just a minute or two until you see the eggs at the edges of the pan beginning to set.

Place the pan in the oven and bake until the eggs are set, around 5 to 10 minutes. To check, cut a small slit in the center of the frittata. If raw eggs run into the cut, bake for another few minutes; if the eggs are set, pull the frittata from the oven. For a browned, crispy top, run the frittata under the broiler for a minute or two at the end of cooking.

Cool in the pan for 5 minutes, then slice into wedges.

Serves 4-6

Whatever You Have Hash:

1. Pick Your Starch and Your Allium

This weekend there wasn't any corned beef to be had, but there was a batch of herb-roasted potatoes from the night before. But a hash base doesn't have to be regular old potatoes: You can use lots of starchy veggies like sweet potato, sliced parsnip, fresh pumpkin, or butternut squash. Next, pick your allium. Onion is the most basic, but you can use shallots, leeks, garlic, or a combination of all of those. If you're starting with raw veggies, cook them right in the skillet until they're softened and browned. If using leftovers, your goal is to simply heat through and breathe life (crispiness) back into them.

2. Add Some Vegetables

This weekend, I also had a bit of leftover grilled Romanesco, so I did what any sane person would do: I put it all into the breakfast hash. I cut the veggies into uniform pieces, then fried them up in equal parts olive oil and butter alongside the potatoes until they were crispy all over. Everything can cook together as long as they cook at relatively the same time (which is why cutting them all the same size is important). Some other great veggies to throw into a hash? Caramelized cauliflower, shaved Brussels sprouts, and sautéed kale are all winners. If you're looking for a little herb action with your vegetables, choose hearty ones like rosemary, oregano, and thyme. I like to throw a handful of chopped parsley on just about everything, but it's especially good here.

3. Meat Optional

Adding a fatty meat is up to you. There's something nice about a vegetarian hash, but if I happen to have some good sausage, bacon, or chorizo, I'll cook them in the skillet first. Then I can cook the vegetables in the rendered fat.

4. Put an Egg On It

Because I was having a "treat yourself" kind of morning, I topped my hash with some eggs fried in olive oil. How do you make them? Heat olive oil over medium-high heat. Crack in your egg, season with salt and pepper, then don't touch it for two minutes. You'll get lacy, crispy edges with a runny yolk. Topping with a runny-yolk egg is mandatory.

5. Don't Forget to Season!

Be generous with the salt and pepper here. Season when cooking the vegetables. Season your egg. And, yeah, you're gonna want to season with some of that nice flaky salt over the whole thing once it's done.

Hannah's Favorite Oat Pancakes:

1 cup ricotta cheese, cottage cheese, or thick plain greek yogurt
1 cup oat flour, or just whole oats ground as finely as possible (Measure after grinding!)
4 large eggs
1 tsp salt
1 tsp baking powder
(Seltzer or Club Soda, if necessary to thin)
Butter for the pan and don't forget the maple syrup!

Place all ingredients in a food processor or blender and blend until smooth. If the batter is not thin enough to pour off of a ladle, then add a couple of tablespoons of seltzer to thin it out. This isn't always necessary, but can be needed depending on the thickness of your cheese or yogurt.

Heat a nonstick skillet on medium heat. Melt a tablespoon or so of butter in the pan and add some batter to the pan. *I use a 3 oz ladle, which yields me 4 large pancakes total. Continue to cook on medium low until you begin to see bubbles on the surface of your batter, usually about 2-3 minutes. Check the bottom. It should be a light to medium golden brown. Then carefully flip the pancake with a flat spatula, and cook the other side for about 1 ½ minutes or until golden browned. Repeat with the remaining pancakes.

Serves 4