

POTATO & BACON STUFFED OMELETTE

F EASY

Last Modified: 01/16/2014

PREP: 15 Min
COOK: 35 Min
STOVETOP

BREAKFAST

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Pound	Thick Cut Bacon	1/4" Lardons
6	Large	Eggs	Beaten
2	Tbsp	Unsalted Butter	
1	Medium	Yellow Onion	Fine Dice
2	Cloves	Garlic	Microplaned
2 +/-	Tbsp	Balsamic Vinegar (Marinella)	
1 +	Tbsp	Olive Oil	
3	Medium	Red Potatoes (Unpeeled)	1/2" Dice
		OR	
3	Medium	Yukon Gold Potatoes (Unpeeled)	1/2" Dice
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	This is very quick to make and REALLY nice because the fried Potatoes will remain fairly crispy on the outside as long as it's not cooked with a lid on the skillet.
TOOLS	1) Small Mixing Bowl 2) Large Stainless Steel Skillet
PREP	DISH 1) Cut the Bacon into 1/4" Lardons and set them aside. 2) Gently Beat the Eggs and set them aside (NO white streaks visible). 3) Finely dice the Yellow Onion and set it aside. 4) Microplane the Garlic Cloves and set them aside. 5) Dice the Potatoes into 1/2" cubes and set them aside.
1	In a large skillet over medium high heat, fry the Bacon Lardons until the fat is rendered and the Bacon is done to your liking, remove the Lardons to a paper towel to drain. Pour off all but 1 tablespoon of the Bacon Fat from the skillet. Add in 1 tablespoon of the Butter, heat to medium and gently fry the Onions until soft, about 5 minutes. Add in the Garlic and cook it for 1 minute. Remove all to a plate. Deglaze the skillet with a large splash of Balsamic Vinegar and reduce while scraping until it's almost dry.
2	In the skillet over high heat add a tablespoon of Olive Oil and the remaining Butter and get the pan quite hot this time. Saute the Potatoes, stirring only occasionally, until they are soft when pierced with a fork and very crisp and golden on the outside, a good 20 minutes. Return the Onion Mixture to the skillet, stir to mix well and reduce the heat to medium low.
3	Season the Eggs to taste with Salt and Pepper and pour them evenly over the top of the Potatoes. Cook until the Eggs are solid on the bottom, but still a bit slithery on top - or, as the French say, "baveux" (drool-like). Sprinkle the top with the reserved Bacon Lardons. Cover the skillet and continue cooking until the top sets as runny as you like it. Run a spatula around the edge and slip the Omelette out onto a large platter.
SERVE	Slice the Omelette into quarters and place each piece on an individual serving plate. Serve while hot with Salt, Pepper and Hot Sauce on the side.

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