

South Court Inn Sweet Potato and Hominy Hash

Yield: 6 to 8 servings

“I developed this recipe after reading the breakfast menu of a fancy hotel in the 1870s. The menu was an inspiration, but provided no further hint at the actual recipe. It took a few attempts until the recipe evolved and proved to be a crowd pleaser, especially for vegetarians. Nevertheless, note that the hash is even better with crisp lardons of slab bacon and a tablespoon or so of bacon drippings added toward the end of cooking!”—INNKEEPER

- 1 lb. sweet potatoes
- 1 15-oz. can white hominy
- 3 oz. favorite cooking oil (Yes, even olive oil!)
- $\frac{1}{4}$ to $\frac{1}{2}$ tsp onion powder
- $\frac{1}{2}$ tsp Lawry’s Seasoned Salt

Peel the sweet potatoes and dice into $\frac{1}{2}$ -inch cubes. Set the white hominy in a sieve to drain. Up to an hour before serving, pour the oil into a hot frying pan. Add the cubed sweet potatoes and toss to coat with oil. Place a cover on the frying pan, turn the heat off, and allow the sweet potatoes to steam in their own moisture. Ten minutes before ready to serve, place the frying pan over medium heat, toss the potatoes in the pan to coat with oil again, and then to begin to brown. Toss for another minute or two, then add the hominy and toss with the potatoes to get the hominy to serving temperature. Sprinkle the onion powder over the hominy/potato mix and toss to coat everything. Turn the heat to lowest to keep warm until serving, but toss frequently to keep from scorching. Just before serving, sprinkle with Lawry’s Seasoned Salt to taste and serve immediately.

Tip: Hominy comes in both yellow and white, but I find the white gives a better color against the orange sweet potatoes.