

# Pastrami Hash

2 tablespoons olive or vegetable oil

1 small onion, peeled and chopped Or 2 tablespoons of sautéed onion

3 pieces thin sliced pastrami, chopped

4 fingerling potatoes, cooked and sliced in half lengthwise

2 eggs

Directions:

Sauté the onion in oil till light brown. Scoop out and place in bowl on the side. In same frying pan, place fingerling potatoes cut side down and brown, about 2-3 minutes in the oil. Flip over and push into corner of pan and add chopped pastrami tossing till lightly cooked, add onions over top, arranging potatoes and pastrami evenly in pan. Beat the eggs together and pour over the pastrami mixture in the pan, tilting and stirring until set and cooked. Serve hot, nice with sourdough bread, toast or baguette.