

# RIBEYE HASH

Every breakfast needs potatoes. And while we're cool with tots and think fries can be served with any meal, making good potatoes for breakfast can be tricky. One of our heroes, Anthony Bourdain, was very suspicious of home fries, because they're often served at diners very cheaply to fill you up, and we aren't just about fillers at the funk.

When we make potatoes for the people we love, we go all out. How about homemade hash made with fresh herbs, cooked in that great ribeye fat and some butter, getting them taters all crispy? This is a million dollar dish, but you don't have to spend a lot of money if you want to use other cuts of beef too. You can even do it with burgers if you wanted, we won't judge. But whip up this breakfast dish and judge it for yourself. We usually serve it topped with some brown butter eggs and a dash of sarcasm, too.

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**Yield:** 6 servings

## Ingredients

- 2-3 inch thick Ribeyes (two per person, filet is good, we love ribeye, New York strip is great too), should be about 1.5 lbs
- 1.5 lbs of already cooked salt potatoes or another skinned potato, red-skinned are good too, chopped up
- Cast iron skillet (this is necessary for this dish, using a pan that can go from stovetop to oven can work, but not as well)
- Salt and pepper to taste
- 6-8 tablespoons of salted butter
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped thyme
- 1 tablespoon chopped fresh sage
- 2 teaspoons minced garlic
- 1 bunch of chopped green onions, white parts separated
- 3 chopped shallots

## Directions

- Let the steaks sit out in the kitchen for 30 minutes before starting cooking
- Preheat oven to 415 degrees
- Add 3 tablespoons of the butter to the cast iron skillet, put it on your stovetop, and heat it to high, getting the skillet really, really hot
- Place the steaks in the pan, with space between them, and sear for 2 minutes straight
- Flip the steaks, and sear for an additional 2 minutes
- With oven gloves on, move the skillet into the oven, 4 minutes for rare (recommended), 5 for medium rare (still awesome), Medium 6-7 minutes (ehhhh...) or 8 for medium well (ummm...)
- Remove the skillet from the oven, put back on top of the stove (don't turn on the heat)
- Plate the steaks, tent with tinfoil, and let rest for 6 minutes. While they rest...
- In the pan that has all that steaky fat in it, throw in half the the remaining butter and the rosemary, thyme and sage, stir until the herbs wilt
- Turn the heat to medium
- Add in the garlic, shallots and half of the green onions
- Cook until garlic is soft
- Add in the potatoes and toss evenly
- Add in the rest of the butter and keep cooking the potatoes until they start to get crispy
- Once they're crispy on the edges, remove from heat
- Chop of the steaks
- Mix the meat and potatoes together
- Top with green onions and eat like the warriors you are

