

**COOKING  
SKILLS  
ACADEMY**

# *Sausage & Potato Homefries Topped With Poached Egg*

**INGREDIENTS:**

- Ground Pork 3/4 lb
- Toasted Fennel Seed 1 tsp
- Toasted Anise Seed 1/2 tsp
- Red Pepper Flake 1 tsp
- Paprika 1/2 tsp
- Garlic 2 cloves
- Red Wine 1 tbsl
- Olive Oil
- Salt / Pepper To Taste
- Red Potatoes 4
- Italian Seasoning 1 tbsl
- Egg 2
- White Vinegar 1 Tbls

**DIRECTIONS:**

1. Take all the spices and toast them in the pan until fragrant. When toasted add to ground pork along with garlic, red wine and season with salt and pepper.
2. Next, cut the red potatoes into 1/2" x 1/2" cubes, cover with oil and season with Italian seasoning. Heat oil in skillet and when pan starts to smoke, add pork sausage mixture ( in small pieces ). Brown on all sides and remove from pan and add potatoes. Brown the potatoes on all sides and add sausage back in pan. When ready remove from pan and set aside.

**POACHED EGG**

1. Add vinegar to water and heat water up till right before boiling point.
2. When the water is ready, crack the egg in a small bowl or ramekin and add egg into water and cook until ready ( 2-3 mins). When egg is ready, place on top of potato and sausage mixture, season egg with salt and pepper and enjoy.