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Chef gives tips to make Father's Day brunch at home a feast

By Denise I. O'Neal



This skillet of baked eggs with Spanish chorizo hash and garden greens are the brainchild of executive chef Luke Treichel of the Lake Forest Club.

With Father's Day just a week away, how about pulling a quarterback sneak this year on Dad?

I know it's baseball, not football, season. But it's not always easy to lure Dad away from the couch for brunch on Sunday no matter the season.

So the Sun-Times asked some Chicago-area chefs to put together easy-to-make-at-home recipes to create the perfect "man" brunch for Father's Day, with drink recommendations.

Chef Luke Treichel of 554 North Restaurant at the Lake Forest Club gave his recipe for baked eggs with Spanish chorizo hash and garden greens, done skillet-style with potatoes and onions (recipe below).

"What better way to top off this dad-centric brunch than to wash it down with a refreshing and light cocktail? The classic staple for me is a well-crafted gin and tonic," Treichel said.

Drink: Classic gin and tonic, poured over ice with a twist of lemon.

Baked Eggs with Spanish Chorizo Hash and Garden Greens (Chef Luke Treichel)

Hash

3 lbs. Kennebec or Idaho potatoes, cut in 1/2-inch cubes

2 large Vidalia onions, thinly sliced in half-moons

1 tbsp. unsalted butter

1 lb. Spanish cooking chorizo, cut in 1/2-inch pieces

6 large garlic cloves, minced

3 tbsps. olive oil

1 tbsp. kosher salt, or more, to taste

Freshly ground black pepper, to taste

Cut potatoes into half-inch cubes; gently cook in salted water. Potatoes are ready when a fork can easily slide into them without breaking skin. Drain and cool under cold water to stop from cooking further. While potatoes are cooking, add onions to a sauté pan with butter and pinch of salt. Cook onions over medium heat until they start to brown and caramelize. Lower heat slightly, cook for about 20-25 minutes, stirring occasionally. Lower heat more if needed to avoid burning. Cook until dark brown.

Toss cooked potatoes and onions in a bowl, add olive oil, garlic and chorizo. Reserve or refrigerate until ready to finish.

To finish the dish:

4 to 6 large eggs

Kosher salt, freshly ground black pepper, to taste

1 small bunch kale, chard or other hearty garden greens, roughly chopped

Preheat oven to 400 degrees. Heat a 10-inch cast-iron skillet or heavy-bottomed pan to the point where a drop of water quickly dances and evaporates. Add potato and chorizo hash. Cook over medium heat 5 minutes, stirring and turning over halfway through. After 5 minutes, add garden greens and pinch of salt. Cook 1 minute while incorporating greens into hash. Remove pan from heat, and crack 4-6 eggs over hash. Bake 12 minutes for a runny yolk or up to 20 minutes for a hard yolk.

Yields: 4-6 servings. Prep time: 30 minutes. Total time: 45 minutes.

*Note from chef: This is a great dish to prepare ahead, with most of the work going into making the hash, which can be made a day or two before and reheated just before serving. Also, recipe can be adapted to suit personal tastes — such as substituting sweet potatoes for the Kennebec and adding mushrooms or other garden vegetables you have on hand to the hot pan when adding hash. Even a few slices of fresh avocado or thin slivers of jalapeno would be a great way to top it all off after removing from the oven.