

Aged Gouda Hash Browns with Crispy Candied Bacon: An Indulgent Breakfast

Candied Bacon Towering Hash Browns Aged Gouda Greatness



OVEN
375°F

TIME
15-20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb thick-cut bacon
- 1/4 cup brown sugar (light or dark)
- 4 large russet potatoes, peeled and shredded
- 1 small onion, diced (finely diced is best for hash browns)
- 1 cup shredded aged Gouda cheese
- Salt and pepper to taste
- Cooking spray or a little extra oil for the skillet

Swaps and Notes:

Bacon: Thick-cut bacon is ideal for candying as it holds up well and gets wonderfully crisp. Regular cut bacon works too, but keep an eye on it to prevent burning. For a twist, a sprinkle of cayenne pepper with the brown sugar can add a delightful spicy kick to the candied bacon.

Potatoes: Russet potatoes are perfect for hash browns because they get nice and crispy. You could also use Yukon Golds, but they might be a bit creamier. Ensure you squeeze out as much moisture as possible from the shredded potatoes for maximum crispness.

Onion: A yellow or white onion works well. You could also use a shallot for a milder flavor.

Aged Gouda: The aged Gouda provides a fantastic nutty, slightly sweet, and salty flavor that melts beautifully. If you can't find aged Gouda, a sharp white cheddar or even a good quality Gruyere would be a suitable substitute, though the flavor profile

will be slightly different.

Seasoning: A pinch of garlic powder in the hash brown mixture can enhance the savory notes.

DIRECTIONS

1. Making these impressive : Candied Bacon Towering Hash Browns is a two-part process that's well worth the effort:
2. Prepare : Candied Bacon: Preheat your oven to 375°F (190°C).
3. Line a baking sheet with aluminum foil (this makes cleanup a breeze for the sticky candied bacon). Place a wire rack on top of the foil-lined baking sheet.
4. Lay the bacon strips flat on the wire rack in a single layer, ensuring they don't overlap.
5. Generously sprinkle the brown sugar evenly over all the bacon strips.
6. Bake for 15-20 minutes, or until the bacon is crispy and caramelized. Keep a close eye on it during the last few minutes, as brown sugar can burn quickly.
7. Remove from the oven and carefully transfer the candied bacon to a fresh sheet of parchment paper or a plate to cool completely. It will crisp up as it cools. Once cool, crumble it into small pieces.
8. Make the : Gouda Hash Browns: In a large bowl, combine the shredded potatoes (important: squeeze out as much excess moisture as possible using a clean kitchen towel or paper towels), diced onion, and shredded aged Gouda cheese.
9. Season generously with salt and pepper to taste. Mix well to ensure everything is evenly distributed.
10. Heat a large non-stick skillet over medium heat and spray generously with cooking spray or add a tablespoon of oil.
11. Form the potato mixture into small, relatively thick patties (about 3-4 inches in diameter and 1/2 inch

thick). Work in batches to avoid overcrowding the skillet.

12. Cook each hash brown patty for about 4-5 minutes per side, or until golden brown, crispy, and cooked through in the center. Adjust heat as needed to prevent burning.
13. Assemble the : Towers: To assemble the dish, place a hash brown patty on a serving plate.
14. Stack pieces of the candied bacon on top of the hash brown, then add another hash brown, and repeat. You can make them as "towering" as you like! A simple two-hash-brown, one-bacon layer is often sufficient.
15. Serve hot and enjoy the incredible combination of savory bacon, crispy hash browns, and gooey melted Gouda cheese!

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TIPS FOR SUCCESS

Squeeze Potatoes Dry: This is the most crucial step for crispy hash browns.

Excess moisture will steam the potatoes instead of browning them.

Don't Overcrowd the Pan: Cook hash browns in batches.

Overcrowding lowers the pan temperature and prevents crisping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/aged-gouda-hash-browns-with-crispy-candied-bacon-an-indulgent-breakfast/>