

# Bacon, Potato & Leek Frittata

*Larkin Rogers*

3 tbs butter  
1 small onion, fine dice  
1 leek, thin slice  
½ lb. bacon, fine dice  
1 lb waxy potatoes, medium dice  
1 dozen eggs  
Salt & pepper  
Dash of tabasco  
4 oz chèvre

**Recipes brought to you by:**

**Countryside Farmers' Markets**

## **Serves 6**

Fry bacon until crispy. Remove bacon from pan & set aside, reserving fat. Sauté onions & potatoes in bacon fat. Remove from pan & set aside. Sweat leeks until tender, and add to potatoes and onions.

Melt butter in pan over medium heat. Beat and season eggs with salt, pepper & tabasco. Pour in pan with butter and let eggs begin to cook without disturbing. Add vegetables and slowly stir, and then let cook undisturbed until it begins to set. Sprinkle bacon and chèvre on top, and place in pre-heated broiler until set and beginning to lightly brown in spots.

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