

## NEW DEAL VODKA HASH

*Vodka Hash. That just sounds like something everyone should try at least once, and what better time than the morning after Thanksgiving during a rough economy? This hash is easy to make and is a very tasty way to use up turkey from the previous day's feast. Serve it over crispy toast or biscuits. Serves 4-6. Adapted from a recipe in The Vodka Cookbook.*

### Ingredients:

1 T	Extra-virgin olive oil
2 ½ oz	Bacon, chopped
3 Cups	Onion, thinly sliced
1 ½ oz	Celery, finely chopped
½ Cup	New Deal Vodka
1 lb	Turkey or chicken, roasted and chopped
1 T	Hot red pepper sauce (we love <i>Cholula</i> )
2 T	Butter
3 T	Flour
¼ Cup	Light cream
To taste	Salt and freshly ground pepper

### Directions:

1. Heat the oil in a medium frying pan over medium heat and cook the bacon for about 2 minutes. Add the onions and celery and cook until soft, about 5 minutes.
2. Move bacon, onions and celery to the side of the pan and deglaze pan by adding vodka, and allowing to reduce, while scraping up all browned bits.
3. Toss the chicken or turkey with hot sauce in a small bowl, then add to pan. Stir and cook for about 5 minutes and remove from heat.
4. Meanwhile, make a roux by melting the butter in a small saucepan over moderate heat, whisking in the flour and cooking until it becomes lightly browned and has a nutty aroma - about 5 minutes. Stir in the cream, salt and pepper to taste.
5. Pour the sauce over the chicken or turkey mixture, return pan to the heat and simmer for about 15 minutes.
6. Serve over toast or hot biscuits and butter.

