



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSBOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahOC LINCOLN KNOX CUMBERLAND YORK

Local/Abundant : Lewiston/Auburn

THE SIDE DISH

November 22nd, 2020

From Elise & Sav Sengsavang of Mu Noi Brunch in Auburn

A bit about us....

The name of our restaurant, Mu Noi, means "little pig" in Laotian. In Laos we are all given sur names, and this was mine. We have now given this name to our little one, Ramona. So Mu Noi not only comes from my past but also represents our future with our daughter. ~Chef Sav

SIDE DISH RECIPE:

Hashtag Hash

2-3 servings

Ingredients:

½ lb.	Maine fingerling potatoes, halved
1 tbsp	Pickled Serranoes (**See bottom of page for recipe - make 2-3 days prior!)
	OR Pickled Jalapenos
1 stalk	Scallions, sliced or chopped
¼ cup	Onion, diced
1 tbsp	Garlic, minced
~2 tsp	Salt - to taste
~2 tsp	Pepper- to taste
2 tbsp	Canola oil

Equipment needed:

- deep fryer, OR a pot with a thermometer
- cutting board
- knife
- pan to cook it all in!

Instructions:

- 1) Take Fingerling potatoes and place in a fryer that has been heated to 300 degrees Fahrenheit. Allow the fingerling potatoes to cook for about 4- 5 mins
- 2) Take fingerling potatoes out of fryer and place on a tray with paper towels and allow for potatoes to cool. While waiting for potatoes to cool turn your fryer to 375 degrees or 400 degrees, which ever is the highest setting your fryer can go to
- 3) Take a frying pan about 10" round (or any pan that will fit the amount of potatoes you have), place oil in pan and bring it to a medium heat on the stove
- 4) Place Fingerling potatoes into your fryer that has been preheated to 375 – 400 degrees and allow fingerlings to



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSBOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

cook until golden brown and crispy

- 5) Take your double fried fingerling potatoes and place into your frying pan along with the small, diced onion and garlic
- 6) Allow for the fingerlings, onions, and garlic to cook for about 5 mins, stir every 30 seconds.
- 7) Add the pickled serranoes and scallions and allow to cook for another 3-4 mins
- 8) Add your salt and pepper and stir over the heat for 1 more minute
- 9) Take your pan off the heat and place the fingerling hash into a serving dish or directly onto plates with your meal
- 10) Enjoy!

****Pickled Serranoes Recipe**

- 1) Mix 1 cup of white vinegar, 1/3 cup of sugar, and 2 tsp salt until all the sugar and salt has been mixed fully into the vinegar
 - 2) Take 10 serranoes and slice into thin rounds
 - 3) Place thinly sliced serranoes into a container and pour vinegar solution over them
 - 4) Allow to sit in fridge, covered, for 2-3 days
-