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## Indiana Rosti

*Considered by many to be the national dish of Switzerland, the rosti is a large potato cake that is crispy and golden brown. This local food inspired Indiana Rosti, made with local bacon, cheese, and potatoes; and topped with fried eggs is so delicious that it just might someday be declared the official dish of the Hoosier state.*

4 slices bacon, cut into 1 inch pieces  
1 pound waxy potatoes, baked, completely cooled, peeled, and grated on the coarse side of a box grater\*(see note below)  
2 ounces grated melting cheese (such as gouda)  
4 large eggs  
Salt and freshly ground pepper

Place the bacon in a cold nine inch iron skillet over medium high heat.

Cook the bacon until it is just beginning to get crisp. DO NOT drain off any of the melted bacon fat.

Put the grated potatoes into the skillet (placing them on top of the bacon pieces and melted fat) and gently pat the potatoes with a wooden spoon to form an even layer.

Lower the heat to medium and cook for about 5-7 minutes or until the bottom of the potato cake is light golden brown.

Put a plate on top of the skillet and carefully invert the rosti onto the plate. Slide the rosti, uncooked side down, back into the skillet, and cook for another 4-5 minutes or until that side is golden brown.

Sprinkle the cheese on top of the rosti, cover the skillet with a lid, and remove the pan from the heat. Let the cheese melt while you fry the eggs in your favorite style in another skillet.

Place the rosti on a large serving plate and top with the fried eggs.

Season with salt and pepper to taste.

Serve at once.

Serves 2 generously.

\*NOTE: You can bake the potatoes a day or two ahead of time and keep them, unpeeled, in your refrigerator. Bring them to room temperature before making this recipe.

Victoria Wesseler

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