



Hash House A Go Go Black Skillet Chicago

Ingredients:

2 8 oz Airline Breast

1/8 t. Aji Amarillo

2 C. Pumpkin Mash

2 slices smoked bacon

4 oz. Charred Tomato

1 oz. Maple Reduction (warmed)

1 oz. Barbeque Sauce

Garnish:

Rosemary Sprig

3- asparagus spears

1 T. pepper- onion garni

Plating

Rub breast with aji Amarillo and place on grill; skin side down and cook for 5 minutes. Flip over and weigh down with a black skillet and cook for another 5 minutes.

In a warmed black skillet, place pumpkin mash in center and top with charred tomato and bacon. Lean chicken (joint up/skin out) on sides of mash. Pour maple reduction and barbeque over chicken.



Garnish with rosemary sprig and pepper garni. Lane asparagus spears against chicken//rosemary stalk.