CHIPOTLE SAUSAGE HASH

(adapted from Isa Chandra Moskowitz, *Vegan Brunch*)

For the Hash:

1 lb potatoes
1 small onion or 1/2 larger onion
2 vegan sausages, cut in 1/2-inch coins, or equivalent amount of seitan (see Mrs Vegan's Basic Recipes)
1 tsp dried oregano
1 tsp mild curry powder
1/4 tsp salt
2 tbsp lime juice
Chipotle flavor (see Note)

1 batch TAHINI DRESSING

Garnish:
Diced avocado
Sliced scallions (green and white parts)
Chopped fresh cilantro (wash carefully beforehand)

Peel the potatoes, quarter them, and boil them in plenty of water until fork-tender but not mushy, about 20 minutes. (Bring to a boil, lower to medium heat, and cover them. When you start to smell the potatoes, you know they are close to being done. Save the potato broth as it makes excellent soup stock.)

When the potatoes are cool enough to handle, slice or dice them as you prefer. Chop the onion. In a large saucepan, add some water, broth, wine or sherry. On medium heat, sauté the onions for 1-2 minutes until they start to be translucent. Add the potatoes, the sausage coins, the herbs/spices and salt, and the lime juice, reduce heat to low-medium, and cook everything together for about 5 minutes.

Serve with Tahini Dressing on the side. Add garnishes at the stove, at the table, or both.

For the TAHINI DRESSING:

1 to 2 cloves garlic
1/4 cup tahini
2 tbsp nutritional yeast
2 tbsp white or light miso
1/2 to 3/4 cup water

Mince the garlic very fine. In a medium-sized bowl, whisk together the tahini, nutritional yeast, and miso with the minced garlic. Gradually add the water and whisk it in until the sauce reaches the desired consistency to serve with the hash. The sauce can be as thick or thin as you desire.



Note: Regarding chipotle peppers:

The original recipe calls for 1/3 cup chipotles in adobo (found in a can or jar in the Mexican food section of your grocery). This is a lot of chipotle and very hot-spicy!

With hot peppers, alway know your own preference and tolerance. If you follow a recipe precisely, the end result may be too hot for your taste. However, chipotle has a delicious smoky flavor that most people enjoy in moderation.

You can find chipotle powder; dried chipotles; canned or jarred chipotles in adobo; and chipotle flavored jarred sauces. For those who don't like a lot of heat, I suggest using one of the jarred sauces as it won't be as hot-spicy as straight chipotle. For this recipe, start with a teaspoon or so of the sauce till you discover how much you like it. Consider storing the jarred sauce in the freezer to keep it fresh.