

Farm-Style Duck Egg Scramble

A hearty skillet breakfast with crispy diced potatoes, smoky bacon, and ultra-creamy scrambled duck eggs.

PREP TIME

15 Minutes

COOK TIME

20 Minutes

SERVES

2-3

INGREDIENTS

- **4 Large** Duck Eggs
- **2 cups** Yukon Gold Potatoes (diced)
- **3 slices** Thick Bacon (chopped)
- **½ cup** Yellow Onion (diced)
- **½ cup** Cheddar Cheese (shredded)
- **1 tbsp** Unsalted Butter
- **1 tbsp** Fresh Chives
- Salt & Pepper to taste

DIRECTIONS

- 1. Par-boil Potatoes:** Boil diced potatoes in salted water for 4–5 minutes until just fork-tender. Drain and pat completely dry.
- 2. Crisp the Bacon:** Add chopped bacon to a cold skillet. Turn heat to medium and cook until crispy. Remove bacon with a slotted spoon, leaving the fat in the pan.
- 3. Brown the Hash:** Toss the potatoes and onions into the hot bacon fat. Cook for 3–4 minutes per side until golden-brown and crispy.
- 4. Scramble the Duck Eggs:** Whisk duck eggs with a pinch of salt. Turn skillet heat to low, melt the butter in, and pour in the eggs. Gently fold into the potatoes.
- 5. Finish & Serve:** Remove from heat while eggs are still slightly wet. Fold in cheese, top with bacon and fresh chives, then serve immediately.

Chef's Note: Duck eggs have a lower water content than chicken eggs. Keeping your skillet heat low and pulling them off the stove just before they look completely done guarantees a perfectly velvety, pillowy scramble.