



## The William Miller House Bed and Breakfast

Richmond, Virginia 23220

804.254.2928

[www.WilliamMillerHouse.com](http://www.WilliamMillerHouse.com)

### Miller House Skillet Breakfast

Chef Mike's Miller House Breakfast Skillets are a popular item at the William Miller House Bed and Breakfast, in Richmond, Virginia's Historic Fan District. There, he serves simple rustic dishes with innovative twists, what he calls "elevated southern food." In this recipe, uncured natural bacon and earthy mushrooms reflect Mike's appreciation for local sustainable product cooking.



*Special equipment: 6-1/2" Cast iron skillets available from [Lodge Cast Iron](#)*

*Serves four*

#### **Ingredients:**

- 2 lb. Yukon Gold potatoes (about 10), cut into wedges
- 3 slices applewood-smoked bacon, cut into 1-inch pieces
- 5 Tbs. vegetable oil
- 4 garlic cloves
- 1 fresh rosemary sprig
- 3 fresh thyme sprigs
- Kosher salt and freshly ground pepper, to taste
- 2 Tbs. unsalted butter
- 1 lb. spinach, washed and stemmed
- 4 ounces of Crimini or Button mushrooms, quartered
- salt, pepper, nutmeg

#### **For the mushroom sauce:**

- 1Tbs. unsalted butter
- 1 Tbs. flour
- 1 cup half and half
- pinch of cayenne pepper
- 1/4 tsp. kosher salt

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- 1 oz. dried mixed mushrooms, reconstituted with boiling water (about 20 minutes) and then chopped, save the broth.
- 4 oz. Smoked Gouda cheese, cut into 4 slices
- 8 poached eggs

### **Directions:**

Preheat an oven to 400°F. Place a small roasting pan in the oven and heat for 12 minutes.

In a large bowl, stir together the potatoes, bacon, oil, garlic, mushrooms, rosemary and thyme, and season with salt and pepper. Transfer the potato mixture to the preheated roasting pan and roast for 30 minutes. Stir the mixture and continue to roast until the bacon is crisp and the potatoes are tender and golden, about 12 minutes more. Remove the pan from the oven. Discard the garlic and herbs. Cover the pan with aluminum foil to keep warm. Keep the oven set at 400°F.

Meanwhile, in a fry pan over low heat, melt the butter. Add the spinach, cover and cook, stirring occasionally, until wilted, about 6 minutes. Season with salt and pepper and a few grinds of nutmeg. Transfer the spinach to a colander and drain the excess water. Set aside.

To make the mushroom sauce, in a small saucepan over medium heat, melt the butter and add the flour to make a roux. Add the half and half and the chopped reconstituted mushrooms. Bring the sauce up to a boil to thicken, if the sauce get too thick thin with some of the mushroom broth.

Place the spinach in the center of four 6-inch cast-iron skillets, dividing evenly. Arrange the potato-bacon mixture around the spinach and place 1 cheese slice on top of each spinach mound. Transfer to the oven and bake until the spinach is warmed through and the cheese is melted, 5 to 7 minutes. Remove from the oven and top each skillet with 2 poached eggs and 1/4 cup mushroom sauce. Serve immediately and pass the remaining sauce at the table.