

## Roast Beef Hash

12-16 ounces leftover roast beef  
1 can (15 ounces) small white beans  
3-4 tablespoons bacon fat  
salt and pepper (to taste)

Drain and rinse the beans and set in a colander to drip-dry. While they're drying, chop the roast beef into pieces that will fit in your food processor. Pulse repeatedly until the beef is all shredded, with no big chunks left.

Melt the bacon fat in a non-stick or cast iron pan. Add the shredded beef and season generously with salt and pepper. Stir to make sure all the beef is coated with bacon fat.

Add the beans and toss over medium-high heat until the beef starts browning a little on the edges. Adjust the seasoning and serve with fried eggs.