Smoked Trout with Apple Hash

(adapted from Southern Living Magazine October 2014)

1 cup sour cream

2 tablespoons prepared Horseradish

2 medium size unpeeled sweet potatoes, baked, cooled and diced

1 small yellow onion, finely chopped

1 Granny Smith apple, diced

Kosher salt and freshly ground black pepper

Pinch of ground red pepper

½ cup heavy cream

1 (4 ounce) smoked trout fillet, flaked into ½ inch pieces

1.5 teaspoons fresh dill weed

1 teaspoon thinly sliced fresh chives

Lemon wedges

Heat a 12-inch cast iron skillet over medium high heat for about 5 minutes. Combine the sour cream and horseradish into a small bowl, cover and chill in fridge until ready to use.

Melt butter in skillet over medium high heat; add potatoes, and cook, turning occasionally, about 10 minutes or until potatoes begin to brown and crisp. Add onion and apples, and cook, stirring occasionally about 10 minutes or until onions are tender and apples are golden.

Add salt and pepper to taste; add ground red pepper. Stir in heavy cream. Cook, without stirring, about 5 minutes or until potatoes are deep golden. Using a metal spatula, gently lift and turn hash. Cook 5 minutes; gently stir in trout and herbs. Remove from heat, and squeeze lemon wedges over hash. Serve immediately with sour cream sauce. Yields 4 servings.