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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S BRUNCH CRISPY BACON

Preheat oven to 350 degrees. Lay bacon out on a foiled sheet tray and cover with another foiled sheet tray. Place in the oven and cook until crispy, approximately 10 minutes. When done remove the bacon from the tray and rest on a wire rack until ready to serve. Reserve the rendered bacon fat for your potatoes.

IL MITO'S BACON ROASTED POTATOES

For properly roasted potatoes, blanch your potato first.

Serves 4

ingredients

1 lb Russet potatoes, peeled, cut in 6 pieces and blanched
1 clove garlic, chopped fine
1 sprig rosemary, chopped fine
Bacon fat remaining from your Fekerized Crispy Bacon
1 Tbsp Extra Virgin Olive Oil

directions

Have your bacon fat in a heavy-bottom sauté pan over medium heat. Once the bacon fat is hot but not smoking, add your blanched potatoes. Let crisp on all sides. Place in a preheated 350-degree oven, let roast for 10 to 15 minutes. Remove from oven, add chopped garlic, rosemary, salt and pepper to taste, and drizzle with extra virgin olive oil prior to serving.