

Corned Beef Hash

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Don't settle for canned corned beef hash; you can make it from scratch in just minutes at home.

Ingredients:

½ pound potatoes, peeled, cut into small dice
4 tablespoons unsalted butter
1 cup diced onions
2 pounds cooked corned beef, shredded, chopped (link to "Fresh Corned Beef" recipe page)
Salt and black pepper, to taste
Fried eggs, for serving

Directions:

- 1) Combine potatoes and water to cover in a medium pot; bring to a boil over high heat. Cook until potatoes are just tender, about 10 minutes. Drain and set aside.
- 2) Melt butter in a large, heavy skillet over medium. Add onions and cook until translucent, stirring occasionally, about 4 minutes.
- 3) Add reserved potatoes and beef; press down with a spatula to brown potatoes and beef. Cook until potatoes and beef are browned and crisped, about 3 minutes. Flip and cook an additional 3 to 5 minutes, until browned and crisped. Season to taste with salt and pepper.
- 4) Serve warm with fried eggs.