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.