



Old Fashioned Corned Beef Hash

Ingredients:

3 Tablespoons Vegetable Oil

1 Cup Chopped Onion

3 Cups Cooked Old Fashioned Corned Beef, cut into $\frac{1}{4}$ inch cubes

2 to 3 Cups Cooked Potatoes, cut into $\frac{1}{4}$ inch cubes

Corned Beef Hash Recipe

Poached Eggs or Fried Eggs (if desired)

Add to a large heavy skillet over medium-high heat:

3 tablespoons vegetable oil

1 cup chopped onions

Cook, stirring, until the onions are lightly browned, about 3 minutes.

Add: 3 cups cooked Old Fashioned Corned Beef, cut into $\frac{1}{4}$ -inch cubes (about 2 pounds)

2 to 3 cups cooked potatoes, cut into $\frac{1}{4}$ -inch cubes

Stir once, reduce the heat to medium, and press down with a spatula to compress the hash.

Cook, without disturbing, until the bottom is well browned, 10 to 15 minutes. Slide or invert the hash onto a serving plate.

Garnish with:

Chopped fresh parsley

(Optional) Serve with: Poached or fried eggs