

CORNED BEEF HASH

ST. PATRICK'S DAY IS OVER AND NOW YOU ARE LEFT WITH THE DILEMMA OF WHAT TO DO WITH YOUR LEFTOVER "BOILED DINNER." YOUR ANSWER – *HOMEMADE CORNED BEEF HASH*.

I HAVE TO ADMIT THAT EVERY NOW AND THEN I TRULY ENJOY EATING "CANNED" CORNED BEEF HASH BUT THERE REALLY IS NO COMPARISON TO HOMEMADE. HEARTY PIECES OF CORNED BEEF, SAUTÉED WITH POTATOES AND ONIONS, TOPPED WITH FRIED OR POACHED EGGS IS A BREAKFAST THAT YOU CAN SIT AND SAVOR. DON'T MAKE IT ON A DAY YOU HAVE TO RUSH OUT THE DOOR. FOR A CHANGE, BUY THE PAPER, SPREAD IT OUT ON THE TABLE AND ENJOY YOUR BREAKFAST AS YOU DO THE CROSSWORD (AND/OR SUDOKU) PUZZLE.

ONE PIECE OF ADVICE BEFORE YOU PREPARE THIS RECIPE – DON'T CUT CORNERS AND TRY TO USE UP THOSE UNEATEN BOILED POTATOES. I'VE TRIED IT AND IT JUST DOESN'T WORK WELL AND IT OFTEN MASHES INTO A PULPY MESS. USE THE LEFTOVER POTATOES TO MAKE POTATO SALAD AND PREPARE THIS RECIPE WITH A FRESH RUSSET POTATO.

1 Tbls. Vegetable Oil
½ cup Sweet Onion, diced
1 large Russet Potato, diced into ¼-inch cubes
¾ cup Water, separated
1 ½ cups Leftover cooked Corned Beef, diced
2 tsp. Sweet Paprika
Black Pepper

Serve with eggs prepared to your personal preference – poached, fried, over-easy, or scrambled.

NOTE: I recommend using a non-stick frying pan for this recipe because the potatoes tend to stick to a stainless steel pan. It is certainly not required, I just find it much easier to clean and the potato pieces tend to stay whole.

- ☞ In a frying pan, heat oil on medium-high heat. Add onion and sauté until edges begin to brown. Add potato to the onions and continue to sauté until potatoes begin to turn translucent (they are more opaque when raw). Add ¼ cup water, lower heat to medium, and cook covered for 3 minutes.
- ☞ Remove lid and continue to sauté onion-potato mixture. Add corned beef and paprika. Sauté for 30 seconds until everything is incorporated evenly. Add ½ cup water and continue to sauté until water is absorbed but the mixture is not dry. Season with black pepper and serve with eggs.