

ST. PATRICK'S DAY BRUNCH

Corned Beef Hash

Ingredients

- 3 tablespoons Oil
- 1 Medium Onion, Finely Chopped
- 3 Cups Finely Chopped, Cooked Corned Beef
- 12 ounces Potatoes, Preferably Yukon Gold
- Ground Black Pepper
- Chopped Fresh Parsley

Instructions

1. Rinse potatoes and cut into $\frac{1}{4}$ inch cubes. Cover with water in pot and bring to a boil until potatoes are fork-tender. Strain and cool in fridge for 30 minutes or until use
2. Heat up oil in a pan over medium heat and saute onions until translucent
3. Mix in the chopped corned beef and potatoes. Spread out evenly over the pan. Increase the heat to high or medium-high and press down on the mixture with a spatula
4. Do not stir the potatoes and corned beef, but let them brown. Use a spatula to see if the underside is browning. If nicely browned, use the spatula to flip sections over in the pan so that they brown on the other side. Press down again with the spatula
5. If there is too much sticking, you can add a little more oil to the pan. Continue to cook in this manner until the potatoes and the corned beef are nicely browned
6. Remove from heat, and stir in chopped parsley. Add freshly ground black pepper. Serve with fried eggs