

## Corned Beef Hash & Eggs

Recipe: Melissa Schenker/Foodie for Two  
Serves 2 foodies

March 16, 2011

2 cups roasted potatoes pieces  
2 ¼ cups diced corned beef, cut into small cubes  
½ to ¾ cup cooking liquid from corned beef,  
or chicken broth  
1/3 cup roasted onions  
½ medium yellow onion, diced  
1 tablespoon whole grain mustard  
¼ teaspoon fresh cracked pepper  
2 tablespoons chopped Italian (flat leaf) parsley,  
plus 1 teaspoon for garnish  
2 tablespoons diced roasted carrots (optional)  
3 tablespoons unsalted butter



Add potatoes to a large bowl and mash with potato masher or the back of a measuring cup so three fourths of the potatoes are broken up. Add the corned beef, 1/2 cup of the cooking liquid, roasted onions, diced onions, mustard, pepper, parsley and carrots (if using) - mix well with a spoon. If the mixture is too dry, add more liquid; you want just enough so the mixture stays together.

Heat a cast iron skillet or well-seasoned pan (not non-stick) over medium to medium high heat and melt 1 ½ tablespoons of butter. When melted, add the potato/corned beef mixture and stir around in the butter. Press down firmly with the back of a spatula to form a flat layer. Let cook for about 8 to 10 minutes, moving the skillet back and forth every so often to help form a nice crust. Invert the potatoes onto a large plate or round sheet pan and melt remaining 1 ½ tablespoon of butter in skillet. (Don't worry if the shape doesn't hold together. You can fix it when it goes back in the pan.) Slide the potatoes back into pan, browned side up. Press down firmly and cook another 8 to 10 minutes until bottom is brown and crispy.

Garnish with chopped parsley and serve with your favorite style eggs.