



Corned Beef Hash

Easier than you think and Delicious!

Serves 6-8

INGREDIENTS

From Weiss'

- 1 lb potatoes, peeled and diced
- 2 lb piece cooked corned beef, cut into chunks

From your Grocer

- 1 large onion, diced
- 1 large red bell pepper, diced
- 2 TBS butter
- 1 TBS cooking oil
- 3 TBS granulated salt (for salted water)
- Salt and pepper to taste (keep in mind that corned beef is already well salted)

PREPARATION

- Cook potatoes in boiling salted water until just tender but still firm (about 3 -4 minutes)
- Drain water from potatoes.
- Slice and chop corned beef (This is easiest when it's cold).
- Heat a 12" skillet to medium high heat and, melt butter and add the oil (oil keeps the butter from burning).
- Add onion and bell pepper to the skillet and sauté, until just starting to brown, stirring often.
- Add potatoes and stir until onions and potatoes are golden brown, stirring often.
- Add in the in corned beef and salt and pepper to taste.
- Cook, stirring occasionally, until browned.

Serve with your favorite type of runny eggs (sunny side up, over easy or poached).