

Corned Beef Hash

<http://userealbutter.com/2015/03/15/corned-beef-hash-recipe/>
from [Epicurious](#)

1 lb. yukon gold potatoes, peeled and cut into 1/4-inch dice
1 lb. corned beef, chopped into 1-inch chunks
2 tbsps unsalted butter
1 medium onion, medium dice
1 red bell pepper, cored and cut into 1/4-inch dice
3 tbsps vegetable oil
salt and pepper to taste
1/4 cup heavy cream
4 eggs (optional)
1 tbsp parsley, chopped

Bring a quart of water to a boil in a medium saucepan. Add the diced potatoes to the boiling water and cook until just tender (took me 5 minutes). Drain the potatoes and set aside. Place the chunks of corned beef in a food processor and pulse until coarsely chopped. Set aside. Melt the butter in a skillet over medium high heat. Sauté the onions and peppers in the butter until the onions turn translucent and begin to brown at the edges. Remove the onions and peppers to a small bowl.

Add 2 tablespoons of vegetable oil to the skillet and add the potatoes. Let them brown on one side (4-5 minutes) then flip the potatoes to brown on another side (you can't brown all the sides, you'll be there forever). Return the onions and peppers to the skillet with the potatoes. Stir in the corned beef and let cook for 2-3 minutes. Flip sections over and let the other side brown (another 2-3 minutes). Season with salt and pepper and stir the cream into the hash. Let it cook for a minute. If serving with eggs, make a hole in the hash in the skillet for each egg. Add 1/4 tablespoon of oil in each hole, then crack an egg into each hole. Cook until the eggs achieve desired doneness (you may want to cover the pan if you want the tops of the eggs to cook faster). Serve hot. Serves 4.