

Chef John39s Corned Beef Hash

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

When I cook corned beef and watch it simmer in the aromatic broth Ill sometimes close my eyes and picture the delicious plate of food I have coming The funny thing is its not the sliced corned beef and cabbage Im dreaming of its the dinerstyle corned beef hash recipe Im going to make with the leftovers Garnish with green onions and a poached egg

Ingredients

- - 1 ½ pounds potatoes
- peeled and quartered - 1 ½ pounds cooked corned beef
- finely chopped - 1 bunch green onions
- chopped - salt and ground black pepper to taste - 2 cloves garlic
- crushed - 1 tablespoon butter - ¼ cup roasted tomato salsa

Instructions

1. Place potatoes in a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until almost tender but still firm
2. about 15 minutes. Drain and finely chop. Cook beef in a large cast iron or nonstick skillet over medium heat until fat begins to render. Stir green onions
3. salt
4. and pepper into beef. Add garlic and butter; cook and stir until butter is melted and garlic is fragrant
5. 1 to 2 minutes. Stir potatoes
6. salsa
7. and a pinch of salt into beef mixture. Pat mixture down in the skillet with a spatula and divide hash into 4 sections. Cook
8. without stirring
9. until a crust forms on the bottom
10. about 5 minutes. Flip sections and cook until a crust forms on the bottom
11. about 5 minutes more. Repeat cooking and flipping process
12. flipping every 5 minutes
13. until hash stays together and has a golden crust
14. 10 to 15 minutes. Jennifer Baker