

Corn Beef Hash

6-8 servings

3-4 pounds seasoned corn beef whole	6- potatoes (diced)
2-onions diced	¼ cup chopped garlic
1- bunch parsley chopped	2 - -green onions chopped
3-beer (lager beer)	½ cup vegetable oil

Place corn beef in pot of water to cover and pour 1 and 2/3 of the beer in pot
Bring corn beef to a boil and simmer for 3 hours. Sip on remaining beer while waiting
Take corn beef out of water and dice in ¼" cubes, do not throw water away
Place diced potatoes in corn beef water. Blanch for five minutes, do not over cook.
Take potatoes out of water and let stand until dry.
In large sauté pan saute diced onions with vegetable oil until they start to turn color.
Add diced corn beef then add potatoes with green onions and parsley.
Do not move mixture until golden brown. Pan should be at medium heat, slow and long until crispy is the secret.

NEW AMERICAN COMFORT FOOD • CATERING

