

CORNED BEEF HASH

INGREDIENTS: (Serves two)

Leftover cooked corned beef, about 12 ounces
1 large baking potato
1 small or 1/2 large yellow onion
1/2 green bell pepper
1 or 2 garlic cloves
1 tablespoon butter or olive oil
1/2 cup beef broth
Salt
Black pepper

PROCEDURE:

1. Cut the corned beef into tiny dice, no more than 1/4-inch. Do the same with the onion and green pepper, and then with the peeled potato, taking care to put the cut potato pieces into water promptly so they won't discolor. Mince the garlic fine.
2. Put the potatoes in a pot with salted water, bring to the boil, reduce to a simmer and cook briefly, no more than 5 minutes or so, until they're tender but not mushy.
3. While the potatoes are simmering, heat the butter or oil in a good-size nonstick skillet or sautee pan, and cook the diced onions and green peppers and the garlic over medium heat until they start to brown. Drain and add the potatoes and stir briefly, then stir in the diced corned beef. Add the beef broth, a little at a time - you may not need it all, as you don't want the dish to be soupy - and continue cooking over medium heat, stirring often, until the hash starts developing brown crusty edges. The potatoes will have mashed somewhat but should still show some texture. Taste and add salt, if necessary, and black pepper to taste.