

Our State eats

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Corned Beef Hash *with Fried Eggs*

Yield: 4 servings.

- 2 to 3 tablespoons unsalted butter
- 1 medium yellow onion, diced (about 1 cup)
- 3 cups cooked corned beef, sliced ½-inch thick and chopped into 1-inch pieces
- 2 cups Yukon Gold potatoes, boiled and chopped into 1-inch cubes
- 2 green onions, sliced
- Salt and pepper to taste
- 2 to 4 eggs, fried

Melt butter in a large skillet (preferably cast iron) on medium heat. Add yellow onion and cook for a few minutes, until translucent.

Add corned beef and potatoes to skillet and spread out evenly. Raise heat to medium-high or high and press down on the mixture with a metal spatula. To ensure a crispy crust, do not stir.

After 3 to 4 minutes, check the bottom of the hash. If nicely browned, use the spatula to flip sections over in the pan to brown on the other side. Press down firmly with the spatula. Continue cooking for another 3 to 4 minutes.

Remove from heat. Stir in green onions, and add salt and pepper to taste. Top with fried eggs and serve.



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