

Donald's Mom's Corned Beef Hash

Ingredients:

- 900g-1kg (2lbs) of 1/2" cubed potatoes
 - either commercially frozen hash brown potatoes, or
 - about 1.1kg (2-1/2 lbs) of unpeeled potatoes in order to produce the hash brown potato cubes (1/2 inch sized)
- three medium sized onions (about 500g / 1 lb), coarsely chopped
- olive oil
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1-1/4 cups of water
- 340g can of corned beef sandwich meat (usually from Brazil)
 - or about 340g of deli-sliced corned beef, Montreal Smoked Meat, or pastrami, finely chopped or lightly ground in a coffee grinder or blender

Equipment:

- cutting board
- potato peeler
- pot or mixing bowl
- French fry cutter making 1/2" thick french fries (optional)
- kitchen knife
- electric skillet with cover or large skillet with cover
- stove if using large skillet
- measuring cup
- egg flipper / spatula

Notes to help prepare in advance:

- prepare the potatoes a day or two before and keep in water and in a fridge to help save time in making the meal on a weeknight
- chopping the onions a day or two before and keep in a sealed bag or container in a fridge to help save time in making the meal on a weeknight

How to make the corned beef hash:

01. clean and trim potatoes
02. peel potatoes
03. place potatoes in a pot or mixing bowl with enough water to cover the potatoes
04. run potatoes through french fry cutter, or slice potatoes into 1/2" thick french fries
05. slice french fries crosswise into 1/2" cubes, returning the potato cubes to the pot of water
06. drain water from the pot of potatoes
07. add fresh water to the pot of cubed potatoes
08. rinse the potato cubes with fresh water
09. drain water from the pot of cubed potatoes
10. clean and peel onions
11. chop onions coarsely
12. add onions to the potatoes
13. transfer onions and potatoes to the electric skillet
14. add water to the electric skillet
15. drizzle olive oil liberally over ingredients in electric skillet
16. add onion powder and salt to ingredients in electric skillet
17. turn on electric skillet
18. place cover on electric skillet
19. bring water to a simmer
20. simmer ingredients, covered, for five minutes
21. remove cover
22. continue simmering until water fraction has evaporated
23. open can of corned beef

24. remove corned beef from can directly into electric skillet
25. break up corned beef with spatula while mixing all ingredients
26. continue cooking until ingredients brown and potatoes are tender
27. cover briefly and turn for a few minutes to help loosen the ingredients sticking to the bottom of the pan
28. serve and eat! makes three to four servings (or more if you cook other things)