

Betty's Country-Style Corned Beef Hash Recipe



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In this video, Betty demonstrates her "tried and true" Country-Style Corned Beef Hash recipe. It is economical and hearty, and most of all--delicious!!!

Ingredients:

- 2 large Idaho baking potatoes, peeled and cubed into 3/8-inch cubes
- 1 small onion, chopped
- 2 tablespoons butter or margarine
- 12 oz. can corned beef (I used Hormel brand.)

Melt 2 tablespoons of butter or margarine in a deep skillet. Turn the heat to medium and add 2 large Idaho baking potatoes, peeled and cubed. Stir in 1 teaspoon salt. Cover, reduce the heat, and cook for 10 minutes, stirring occasionally. Add 1 small chopped onion, and cook for another 10 minutes, stirring occasionally. The potatoes and onions should be perfectly cooked by now. Next, add a 12 oz. can of corned beef, which has been cut or chunked into fairly equally-sized pieces. Stir together with the potato and onion mixture. Cover, and heat, just until the corned beef is heated through. Remove from the skillet, and place in a serving bowl. Serve while hot. This is as comforting as comfort food gets!!!