

Betty's Crazy-Good Corned Beef Cakes Recipe



Uploaded on Mar 3, 2010

In this video, Betty demonstrates how to make her Crazy-Good Corned Beef Cakes. The corned beef is the convenient canned variety, and it is mixed with mashed potatoes, chopped onion and garlic, bread crumbs, and spices, then fried on top of the stove until crusty and brown. This is quick, easy, and tasty--and super economical!

Ingredients:

- 2 eggs, well-beaten
- 2 cups mashed potatoes (You may use fresh, leftover, or instant mashed potatoes.)
- 1 tablespoon butter, melted
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon dry mustard
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1/4 cup finely chopped onion
- 1 small clove garlic, minced
- 12-oz. can corned beef, cleaned of excess fat and cut into chunks
- 1/2 cup fine, dry bread crumbs
- milk to moisten, if mixture is dry
- Peanut (or other) oil for frying

In a large mixing bowl, beat 2 eggs. Add 2 cups mashed potatoes, 1 tablespoon melted butter, 1 teaspoon Worcestershire sauce, 1/2 teaspoon dry mustard, 1/2 teaspoon salt, 1/8 teaspoon black pepper, 1/4 cup chopped onion, 1 small clove minced garlic, and 1/2 cup fine, dry bread crumbs. Mix thoroughly. Add a 12-oz. can of chunked corned beef, cleaned of excess fat. Blend completely. If mixture seems dry, add 1 or 2 tablespoons of milk. Shape into patties of desired size. Fry in hot oil in a heavy skillet until browned, turning once. When done, drain on paper toweling, and then transfer to a nice serving platter. This recipe makes an amazing amount of corned beef cakes with only 1 small can of corned beef! I hope you enjoy the recipe! --Betty :)