

Corned beef *hash*



Hash is not so much of a recipe as a sort of 'some assembly required' type of cupboard cooking. Sometimes it is cooked all the way down until it merges into a pancake, but we can't usually wait that long!

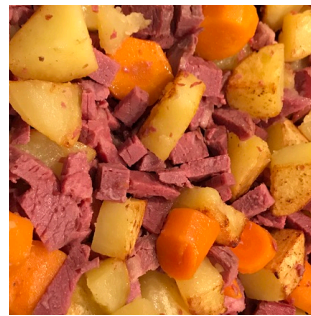
It is really just a nice way to use up the leftover corned beef and veg from mid week, but you can spruce it up with extra anything you like. With an egg on top, an excellent all around brekkie.



Method: In a large non-stick pan, heat oil, then cook potatoes.

This will take almost no time if they are leftovers, but I started fresh here because we tend to Hoover up leftover spuds – so 20–30 minutes on a medium heat. If you have other fresh veg, add in here too.

While they cook, very finely chop the corned beef and chop any other leftover (ie. already cooked) veges that you are adding.



When the spuds are just tender, and nicely golden by the oil, tip in all the already-cooked stuff and give it a good old stir.

In this batch I gave it a generous sprinkle with Worcestershire sauce and a little extra ground coriander.

Heat up thoroughly and hit the plates.

- 1 tablespoon olive oil
- 4 to 6 medium potatoes, cubed – about 1 inch or 2.5cm should do it
- leftover corned (brined) beef and veges
- few shakes of herbs or sprinkles of sauce