

## *The Marv's Meats Recipe Collection #3*

### **Home-Made Corned Beef Hash**

1 – large yellow onion, peeled & chopped fine  
2 TBS – butter  
2 cups – corned beef, cooked & diced  
2 cups – potato, cooked, chilled & diced  
2 tsp – Worcestershire sauce  
1/8 tsp – ground black pepper

Sauté onion in butter in a heavy skillet 6-8 minutes. Stir in corned beef & potatoes, sprinkle evenly with Worcestershire sauce & pepper & pat hash down with a spatula. Cook uncovered without stirring 10-12 minutes, flip and brown second side 8-10 minutes.



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