

## *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 – Worstershire 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 Worstershire sauce & pepper & pat hash down with a spatula. Cook uncovered without stirring 10-12 minutes, flip and brown second side 8-10 minutes.



**MARV'S**  
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