

Donald's Mom's Corned Beef Hash

Ingredients:

- 750g of 1/2" cubed potatoes
 - either commercially frozen hash brown potatoes, or
 - about 900g of unpeeled potatoes in order to produce the hash brown potato cubes (1/2 inch sized)
- two small to medium sized onions, coarsely chopped, or, 150g of coarsely chopped onions (about 180g of onions)
- olive oil
- 1/2 teaspoon of onion salt
- 2 cups of water
- 340g can of corned beef sandwich meat (usually from Brazil)

Equipment:

- cutting board
- potato peeler
- pot or mixing bowl
- French fry cutter making 1/2" thick french fries (optional)
- kitchen knife
- electric skillet with cover or large skillet with cover
- stove if using large skillet
- measuring cup
- egg flipper / spatula

How to make the corned beef hash:

- clean and trim potatoes
- peel potatoes
- place potatoes in a pot or mixing bowl with enough water to cover the potatoes
- run potatoes through french fry cutter, or slice potatoes into 1/2" thick french fries
- slice french fries crosswise into 1/2" cubes, returning the potato cubes to the pot of water
- drain water from the pot of potatoes
- add fresh water to the pot of cubed potatoes
- rinse the potato cubes with fresh water
- drain water from the pot of cubed potatoes
- clean and peel onions
- chop onions coarsely
- add onions to the potatoes
- transfer onions and potatoes to the electric skillet
- add water to the electric skillet
- drizzle olive oil over ingredients in electric skillet
- add onion salt to ingredients in electric skillet
- turn on electric skillet
- place cover on electric skillet
- bring water to a simmer
- simmer ingredients, covered, for five minutes
- remove cover
- continue simmering until water fraction has evaporated
- open can of corned beef
- remove corned beef from can directly into electric skillet
- break up corned beef with spatula while mixing all ingredients
- continue cooking until ingredients brown and potatoes are tender
- serves 2 to 3 servings (or more if you cook other things)