

## **Corned Beef Hash**

Chef Judi Gallagher

Let's face it- it is either Reuben's or corned beef hash for St. Patty's leftovers. My husband loves hash for brunch and if you want, you can add ½ pound ground turkey sausage for added flavor.

1-pound russet potatoes-peeled and cut into ¼-inch dice

1 pound cooked corned beef- cut into chunks

2 tablespoons butter

1 cup onions, chopped

Kosher salt and fresh ground black pepper to taste

¼-cup heavy cream

4 large eggs

Cook potatoes until tender in salted boiling water

drain

Pulse corned beef in food processor until course

Heat butter in non-stick pan- add onions and sauté until lightly browned. Add potatoes, season. Add corned beef and stir until golden brown. Add cream and cook about one more minute

Separate into 4 portions on a plate and top with a poached egg

\* adding chopped red pepper when you sauté the onions gives a bright color to this dish