



Old-Fashioned Beef Hash



Ingredients:

- 2 tablespoons butter
- ½ onion, chopped
- 1 - 1 ½ pounds potatoes, peeled and quartered
- 1 - 1 ½ pounds leftover roast beef, cooked and diced
- 2 teaspoons Worcestershire sauce
- Salt and pepper to taste
- Corn kernel, optional

Method:

1. Take approximately equal proportions of beef, potatoes, and onions and put them through a meat grinder using a medium grinder attachment so that they are well mixed and ground. NOTE: If you do not have a meat grinder, you can hand chop the ingredients.
2. Heat a large frying pan, preferably a cast iron pan, on medium high-to-high heat. Add butter and the hash to the frying pan so that a half an inch of hash covers the bottom of the pan. If you have more hash to cook, do so in separate batches. Brown the hash, stirring only infrequently at first to make sure that the hash has an opportunity to brown well. As you cook the hash, add pinches of salt and fresh ground pepper. Do this a couple of times with each batch of hash. Cook for at least 10 minutes and until the hash is well browned.
3. Served topped with ketchup, if desired. Alternatively, serve over homemade biscuits, or toss in some corn.