



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### Corned Beef Hash (from Cooks Illustrated)

You absolutely do not need corned beef leftovers to make this. I often make it with thick-sliced deli corned beef, and it's still delicious. That being said, last time I made it, I par-boiled the potatoes in the liquid leftover from cooking the corned beef, and was that ever good!

I like to give Cooks Illustrated recipes exact, because they're so nicely detailed. However, this is one of those recipes that I've made so often that I often cut corners now – skipping the hot sauce, which I never have around; leaving the corned beef in large chunks; using Yukon Gold potatoes so I don't have to peel them; pouring in a bit of whatever milk I have around instead of using cream. As long as you have the same basic ingredients and everything is crisped and browned, you can't go wrong here.

2 pounds russet potatoes, peeled and cut into ½-inch dice  
salt  
2 bay leaves  
4 ounces (4 slices) bacon, diced  
1 medium onion, diced  
2 medium garlic cloves, minced or pressed through a garlic press  
½ teaspoon minced fresh thyme leaves  
1 pound corned beef, minced (pieces should be ¼-inch or smaller)  
½ cup heavy cream  
¼ teaspoon hot pepper sauce  
4 large eggs  
ground black pepper

1. Bring the potatoes, 5 cups water, ½ teaspoon salt, and the bay leaves to a boil in a medium saucepan over medium-high heat. Once the water boils, cook the potatoes for 4 minutes, drain, and set aside.

2. Place the bacon in a 12-inch nonstick skillet over medium-high heat and cook until the fat is partially rendered, about 2 minutes. Add the onions and cook, stirring occasionally, until the onion has softened and browned around the edges, about 8 minutes. Add the garlic and thyme and cook until fragrant, about 30 seconds. Add the corned beef and stir until thoroughly combined with the onion mixture. Mix in the potatoes and lightly pack the mixture into the pan with a spatula. Reduce the heat to medium and pour the heavy cream and hot pepper sauce evenly over the hash. Cook, undisturbed, for 4 minutes, then, with the spatula, invert the hash, a portion at a time, and fold the browned bits back into the hash. Lightly pack the hash into the pan. Repeat the process every minute or two until the potatoes are thoroughly cooked, about 8 minutes longer.

3. Make 4 indentations (each measuring about 2 inches across) equally spaced on the surface of the hash. Crack 1 egg into each indentation and season the egg with salt and pepper to taste. Reduce the heat to medium-low, cover the pan, and cook until the eggs are just set, about 6 minutes. Cut the hash into 4 wedges, making sure each has an egg, and serve immediately.