

Confetti Corned Beef Hash with Poached Egg

Ingredients:

- 3 white boiling potatoes cut into ¼ dice
- 9 tbsp unsalted butter
- 1 ½ onion cut into ¼ dice
- 1 ½ green bell pepper, cored, seeded cut into ¼ dice
- 1 ½ red bell pepper, cored, seeded cut into ¼ dice
- 1½ lbs corned beef cut into ¼ dice
- 7 tbsp chopped Italian parsley
- 1½ tsp dried thyme
- 1½ tsp ground black pepper
- Salt to taste
- 3 tbsp olive oil
- 9 poached eggs (or however many we need for final count)
- 3 scallions – white bulb and 3” of green thinly sliced

Directions:

Place diced potatoes in saucepan with cold water, bring to boil, simmer for about ten min. Until just tender. Remove to large bowl.

Melt 6 tbsp butter in a skillet add onion and peppers.

Cook over med heat until wilted about 5 min. Add to bowl with potatoes.

Add corned beef, 5 tbsp of parsley, thyme, pepper & salt to bowl. Stir well.

Heat the remaining butter in a large skillet.

Add hash and spread evenly.

Place a heavy plate that is just smaller than skillet on top of hash and weigh it down.

Cook over medium heat until beef is slightly browned – about 10 min.

Remove lid and turn hash over.

Cook until other side is slightly browned – about 5 min.

Divide hash equally, top each with poached egg, and sprinkle with remaining parsley and scallions.

To poach eggs:

Fill a nonstick skillet with water add 1 tbsp cider vinegar and bring to a gentle simmer.

Break an egg into a cup and carefully slide into water.

Cook for 2½ - 3 min. The whites should just be changed – they will cook some more out of water.

Remove with slotted spoon. Set aside and repeat for all eggs.

Adapted from The New Basics Cookbook