

RETRO RECIPE



WW1 – Corn Willy Hash Recipe

Serves 4

3 cups chopped cooked potatoes
¼ cup butter
4 cups chopped cooked or canned corned beef
Freshly ground pepper
Poached or fried eggs

Combine and mix potatoes and corned beef. Melt butter in a heavy skillet. Add ¾ cup boiling water or stock and the potato/beef mixture. Season to taste with pepper. Cook over very low heat for about 15 minutes or until a brown crust has formed on the lower side of the hash. Fold over and place on a hot serving dish; top with a poached or fried egg.

FLOUR