

Corned Beef Hash

Ingredients

- Hash Browns (defrosted)
- White Onion
- Corned Beef
- Black Pudding
- Sliced Ham
- Capers
- English Mustard
- Egg
- Broccoli
- Pickle Onions

How to make it

1. Start by chopping up and frying off the onion, adding a pinch of salt
2. Break up the hash browns in a bowl
3. Break up and add Corned Beef and cooked Black Pudding into the bowl
4. Dice up the sliced ham and mix into the bowl
5. Add Capers and a spoon of English Mustard to the bowl then crack an egg in there
6. Add some seasoning: cracked Black Pepper and a big pinch of salt
7. Next, add the onions into the bowl
8. Add any fresh herbs you might have, roughly chopping them up stalks and all
9. Mix everything up, don't mash it up – just so it sticks together
10. Add some Paxo stuffing to dry it out a tad
11. Start to mix it all together, using your hands. Mould the mixture into a burger type shape to create the hash
12. Stick your hash onto a tray and place in the fridge to set – leave in there for 10/15 minutes
13. Preheat your oven to 200 degrees
14. After this, melt some butter in a frying pan with a metal handle (metal handle is important)
15. Take your hash out of the fridge and fry in the buttery, waiting until there's a bit of colour before flipping them over
16. Whilst these begin to fry, baste them in the butter
17. Put the entire pan into the preheated oven, and let them bake for about 20 minutes.
18. Get them out, flip them over and leave them to sit.
19. In the meantime, fry an egg adding a little sprinkle of chopped herb right before it starts to set
20. Whilst the eggs cooking, grab your broccoli stalks and chop them up small and roughly
21. Take the eggs out of the pan and place on top of your hash
22. Next stick another knob of butter into the pan and quickly fry up the broccoli stems with a pinch of salt. Add in the pickled onions with the pan nice and hot.
23. Use the broccoli and pickled onions mix as your bed, place the hash on top and voila.