

## Corned Beef Hash—"Old Reliable" Brand

*(For four persons. Time required for cooking, 30 minutes.)*

INGREDIENTS: 1½ lb. cooked cold corned beef, having liberal amount of fat  
6 cold boiled potatoes, medium size  
2 good sized onions  
½ teaspoonful fresh ground black pepper

PREPARATION: Cut the corned beef and cold potatoes in small dice, not larger than ¼ inch, mince the onions fine and mix all together, adding the pepper. Place in good sized frying pan, slightly greased with butter or fresh lard, cover with a soup-plate and place on fire for 15 minutes. Stir occasionally, then remove the soup plate and cook for 15 minutes longer, or until under side of the hash is nicely browned. Serve with poached eggs.