



Bye the good graces of
Ye Gentyllmanly Cooke
A Receipt for Corned Beef hash
(Enough for 4)

- ◆ Add to a large & heavy frying pan an amount of fat, lard or oil, to yr taste (about 3 table spoonfuls)
- ◆ Heat over a goodly flame until hot & add 450g of boiled potatoes, chopped to smallish pieces (a half inch or so)
- ◆ Cook until lightly brown'd all over then take them out
- ◆ Add a touch more fat if needs be then add 120g of finely chopp'd onions and brown them too.
- ◆ Put back the potatoes, then add 450g chopp'd corned beef, from the best of cans, a tin of bak'd beans and, to yr choise, an extra tin of pinto beans.
- ◆ Season to taste with salt, pepper and chilli if needs be.
- ◆ Mix the whole and cook over a medium flame for 10 - 15 minutes, until all is hot and browning.
- ◆ Serve with a goodly bread, poached or fried eggs atop and a fine draught of ale.



Ye Gentyllmanly Cooke is available for the provision of fyne cooked fare and excellent meates for all yr feastinges and merriements throughout the seasons. Send word by yr squires or maides or, by yr choise, the infernal net:

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