

Classic Corned Beef Hash: Crispy, Savory & Easy

There are few dishes as comforting and satisfying as a plate of perfectly cooked



TIME

5-10 min

METHOD

Air fryer

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

- 6 Tablespoons unsalted butter divided use
- 4 cups (1/2-inch diced) russet potatoes (peeled)
- 1 small sweet onion, small diced
- $\frac{1}{8}$ teaspoon kosher salt
- $\frac{1}{8}$ teaspoon black pepper
- 4 cups chopped cooked corned beef
- $\frac{1}{8}$ teaspoon garlic powder
- $\frac{1}{8}$ teaspoon onion powder

Swaps and Notes:

Corned Beef: This recipe is perfect for using leftover cooked corned beef from a St. Patrick's Day feast or a deli. If you don't have cooked corned beef, you can buy pre-cooked, sliced corned beef from the deli counter and chop it, or cook a small corned beef brisket specifically for this. Canned corned beef hash is an option in a pinch, but the texture and flavor will differ significantly.

Potatoes: Russet potatoes are ideal because their high starch content helps create that desirable crispy exterior. You can leave the skin on if you prefer, just scrub them well.

Onion: A sweet onion will caramelize nicely. Yellow onion can also be used.

Butter: Unsalted butter allows you to control the saltiness. The generous amount of butter is key for browning and flavor.

Seasoning: Feel free to adjust salt and pepper to taste, especially since corned beef can vary in saltiness. A pinch of paprika could add color and a subtle smoky note.

Optional Additions: Some people like a touch of bell pepper (finely diced) for extra color and flavor, or a dash of Worcestershire sauce for more umami.

DIRECTIONS

1. Let's get that golden, crispy : Corned Beef Hash sizzling!
2. Prep and : Par-Boil Potatoes: Dice up your peeled russet potatoes into uniform 1/2-inch pieces until you have about 4 cups. Place the diced potatoes in a pot of cold, salted water. Bring to a boil and cook just until they are fork-tender, about 5-10 minutes. Be careful not to overcook them, or they'll become mushy. Drain the potatoes very well in a colander, allowing any steam to escape, which helps them dry out.
3. SautØ Potatoes and Onions: In a large, heavy-bottomed skillet (cast iron works beautifully here) over medium heat, add 4 Tablespoons of the unsalted butter. Once the butter is melted and shimmering, add the par-boiled potatoes, small diced sweet onion, kosher salt, and black pepper. Cook, stirring occasionally, for 8-10 minutes, or until the onions have softened and the potatoes and onion start to brown and develop a nice crust.
4. Add : Corned Beef and Seasonings: Add the chopped cooked corned beef, garlic powder, and onion powder to the pan with the potato mixture. Stir everything well to combine, ensuring the corned beef is evenly distributed.
5. Form the : First Crust: Using the back of a spatula or a potato masher, press the entire mixture down firmly into an even layer across the bottom of the skillet. This step is crucial for developing that desirable crispy crust. Cook for 3-5 minutes without stirring, allowing a golden crust to form on the bottom.
6. Flip and : Add More Butter: After 3-5 minutes, use the spatula to scrape the bottom of the pan and flip up

sections of the hash, so the crusty part is now on top. Add the remaining 2 Tablespoons of butter to the pan and mix it in, distributing it throughout the hash.

7. **Form : Second Crust and Repeat:** Again, using the spatula, press the hash down firmly to form another even layer. Cook for another 3-5 minutes until a second golden crust forms on the bottom. Continue doing this process (pressing, cooking, flipping, adding butter if needed) until you reach your desired level of browning and crispiness. We usually do this 3 times to get a really good crust.
8. **Serve:** Once your Corned Beef Hash has reached your desired golden, crispy perfection, serve it immediately!

SWAPS & NOTES

Corned Beef: This recipe is perfect for using leftover cooked corned beef from a St.

If you don't have cooked corned beef, you can buy pre-cooked, sliced corned beef from the deli counter and chop it, or cook a small corned beef brisket specifically for this.

Canned corned beef hash is an option in a pinch, but the texture and flavor will differ significantly.

Potatoes: Russet potatoes are ideal because their high starch content helps create that desirable crispy exterior.

TIPS FOR SUCCESS

Don't Overcook Potatoes in Boil: Par-boiling the potatoes is meant to soften them, not fully cook them.

Overcooked potatoes will turn to mush when you try to fry them.

Drain Potatoes Very Well: Excess moisture is the enemy of crispiness.

Make sure your potatoes are as dry as possible after draining.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-corned-beef-hash-crispy-savory-easy/>