

Bob's *Canned Corned Beef Hash*

Ingredients

1 Part – Home Cured Corned Beef
Home Made Corned Beef Pickling Spice
½ Part – Uncooked Potatoes
¼ Part – Uncooked Carrots
¼ Part – Uncooked Onions

Pre-Procedure

First cut, trim and cure a brisket (or whatever cut of meat you prefer) for corned beef. Make according to procedures for making corned beef in another recipe note. This will take 2 to 3 or more weeks to cure. Curing your own corned beef is so much better than the store-bought cardboard they call corned beef.

Use fresh made or frozen corned beef (don't use store-bought corned beef, yuk) Use corned beef solely for this recipe if making just for canning, or, cook corned beef for dinners and use leftover corned beef for canning. Be sure to save the cooking liquid (see below).

First you must **cook** fresh or frozen corned beef. If the corned beef is frozen, place in the refrigerator until defrosted. Thoroughly rinse the corned beef removing any outside spices. Place in a pot and cover with hot water, and let it/them soak for 30 minutes. Remove and rinse the corned beef. Discard the soaking water. Place the corned beef(s) in the pot and cover with one inch cold water and add some of the corned beef pickling spice to the pot. Heat the pot with medium to high heat watching for the pot to come up to simmer temperature. Turn down the heat so that the pot just simmers and cover. Let it cook until tender, probably about 3 hours. Be sure to not let the temperature rise to a boil, just simmer the pot. Boiling will shrink and toughen the corned beef. You may need to place a ceramic plate on top of the beef to keep it submerged. When done, remove the beef(s) from the water cover and let cool. Save the liquid from the cooking. Be careful not to steal too much of the cooked corned beef or you may not have enough to can. Once the beef is cooled, place it in the refrigerator for canning another day.

Preparation for canning

Put ½ pint and pint jars along with rings and lids in a pot of water and bring to a boil in preparation for canning. Be sure to do the normal inspections of the jars, lids, etc.

In another pot bring to a simmer the saved cooking liquid of the corned beef.

Remove the corned beef that you want to use for the canned hash from the refrigerator and dice it into about ¼" squares, removing any large bits of fat if there are any. (There shouldn't be any if you prepared the curing correctly.) Measure or approximate the volume of diced corned beef. Wash peel and dice into ¼" pieces a volume of potatoes equal to ½ the volume of corned beef. (You

might want to place the diced potatoes into water so they do not turn grey.) Now do the same for the carrots and onions making their volume about ¼ the amount of the diced corned beef. Put all the corned beef, carrots, onions, and drained potatoes into a bowl and mix thoroughly.

Remove jars one by one and fill with the hash mixture to about an inch below the top, gently tapping/pressing the hash into the jar. Fill each jar with the hot saved leftover cooking liquid to the same 1" below the rim and remove any air from each jar. Clean the top of each jar as necessary and place into slowly boiling water well below the top of the jar – do not put lids or rings on yet. This may need to be done in sessions depending on the quantity of jars and size of your pots. During the session, place a thermometer into the last jar placed in the water and monitor until the contents reach 160° F. You should have also prepared the pressure canner and bring it up to temperature with water at this time also. Carefully remove each jar, clean the rim if necessary and place the caps and rings on the jar. Hand-tighten and place each jar in the pressure canner that has already been heated with water to the correct level, and do the next session as quickly as possible. When this session is completed, cap and ring in the same manner, and place in the pressure canner. Follow canning procedures and pressure-cook for 90 minutes. Let all the jars cool, then check the jars for seal, remove the rings and store as necessary.

Be sure to follow meat canning procedures, safety precautions and adjust pressure and/or times for altitude.

Note: You may want to save out some of this to enjoy now rather than canning, just follow the cooking instructions.

Cooking Instructions

In a fry pan, preferably a spider (cash iron pan), place your preferred grease into a warm/hot pan. (Normal procedure for the use of a spider is to bring the pan to temperature then add grease or oil to the pan. This helps with the 'seasoning' of the pan. Be sure never to use soap when cleaning a spider.) (Bacon grease is always good. Tallow works very well for the selected grease too, especially if you made the tallow from all the extra fat that was trimmed from the brisket when you cured it.) If it is solid grease, let it melt, then turn off the heat. Once the pan has cooled enough to not splatter water, empty the entire contents of the jar(s) of corned beef hash into the pan – liquid and all. Apply heat and let the liquid boil off being careful to not get things too hot as to splatter. Once the liquid is gone, turn up the heat and cook as you like to the desired crispiness or doneness and enjoy.

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