

CORNED BEEF HASH

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
208 cal	11 g	12 g	13 g	58 mg	730 mg	13 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,CORNED,RAW	15 lbs		
ONIONS,FRESH,CHOPPED	2-1/2 lbs	1 qts 3-1/8 cup	2-3/4 lbs
PEPPERS,GREEN,FRESH,CHOPPED	1-1/2 lbs	1 qts 1/2 cup	1-7/8 lbs
SHORTENING		1/2 cup	
POTATOES,WHITE,FRESH	10 lbs	1 gal 3-1/4 qts	
WATER,BOILING	14-5/8 lbs	1 gal 3 qts	
SALT	1/2 oz	3/8 tsp	
RESERVED STOCK	1-5/8 lbs	3 cup	
PEPPER,BLACK,GROUND	1/8 oz	1/4 tsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Place whole pieces of corned beef in steam-jacketed kettle or stock pot; cover with water. Bring to a boil. Cover; reduce heat; simmer 2-1/2 hours. Remove scum as it rises to surface. Remove; reserve stock for use in Step 5. CCP: Hold stock at 140 F. or higher.
- 2 Let corned beef stand 12 to 20 minutes; chop finely.
- 3 Saute onions and peppers in shortening or salad oil about 10 minutes or until tender. Stir frequently.
- 4 Place potatoes in boiling salted water. Return to a boil. Reduce heat; cook 10 minutes or until tender, drain.
- 5 Combine beef, vegetables, potatoes, stock and pepper; mix thoroughly.
- 6 Lightly spray each pan with non-stick cooking spray. Place about 1-1/2 gallons corned beef mixture into each lightly sprayed steam table pan.
- 7 Using a convection oven, bake 25 minutes in 325 F. oven or until lightly browned high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 minutes.

Notes

- 1 In Steps 1 and 2, 9 pounds 15 ounces precooked corned beef, may be used per 100 portions. Follow Steps 3 and 4. In Step 5, use 3 cups water for reserved stock. Follow Steps 6 and 7.