

## One good hash



**2 tablespoons butter**  
**2 to 3 mushrooms, chopped, optional**  
**2 shallots or 1 medium onion, chopped**  
**1 rib celery, chopped**  
**1/2 large red or green bell pepper, chopped**  
**2 medium or small potatoes, boiled, peeled, chopped**  
**6 ounces cooked beef, lamb, pork, corned beef or poultry, cut into a small dice**  
**1/4 teaspoon salt**  
**1/8 teaspoon pepper**  
**1/4 cup lamb, beef, veal or chicken stock**  
**2 tablespoons chopped fresh parsley**

Melt the butter in an 8- or 9-inch

skillet. Cook the mushrooms, shallots, celery and bell pepper, stirring often, until almost soft, about 5 minutes. Stir in the potatoes and the meat. Season with salt and pepper. Cook until hash begins to sizzle, 2 minutes.

Pour in the stock. Cook over low heat, partially covered, 10 minutes. Turn the hash over with a spatula. Cook, uncovered, until liquid evaporates and crust begins to form on bottom, 5 minutes. Turn the hash over; cook until other side is browned, 5 minutes. Serve with parsley sprinkled on top.

## Shrimp Hash



**Chicken stock**  
**2 teaspoons tomato paste**  
**1/4 cup whipping cream**  
**1 large Yukon gold potato, peeled, diced**  
**3 tablespoons grapeseed or vegetable oil**  
**2 tablespoons finely chopped onion**  
**3 tablespoons diced green and red bell peppers**  
**3 cloves garlic, minced**  
**1/4 cup fresh bread crumbs**  
**2 1/2 tablespoons flour**  
**2 tablespoons chopped parsley**  
**1/2 teaspoon grated, each: lemon zest, orange zest**  
**3/4 pound raw shrimp, peeled, deveined, chopped**  
**1/2 teaspoon salt**  
**Freshly ground pepper**  
**1 egg, beaten**

Combine the shrimp stock, tomato paste and whipping cream in a small saucepan. Heat to a boil; reduce heat to a simmer. Cook until reduced by half. Cool to room temperature.

Meanwhile, boil the potato in a saucepan of salted water to cover until just tender, about 10 minutes. Drain; set aside.

Cook the onions in a skillet over medium-high heat in 1 1/2 tablespoons of the oil until lightly browned. Add the peppers; cook until tender. Add the garlic; cook 1 minute. Add the cooked potato; cook until lightly colored, about 10 minutes. Remove the cooked vegetables to a bowl. Add bread crumbs, flour, parsley, the lemon and orange zest, and shrimp. Season with salt and pepper to taste.

Add the egg; fold together gently until just combined. Shape the hash into cakes about 3 inches in diameter. At this point, the cakes can be wrapped in plastic and kept in the refrigerator for up to 12 hours.

When ready to serve, heat the remaining 1 1/2 tablespoons of oil in a large skillet; fry the cakes until golden, about 5 minutes per side. Drain on paper towels; serve with sauce.