



CORNERED BEEF HASH CAKES



Yields 50 - 1/4 cup patties or 25 - 1/2 cup patties

INGREDIENTS:

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| 1 - 4-5 lb. <i>corned beef</i> | 4 Tbsp.. <i>apple cider vinegar</i> |
| 2 - 12 oz. <i>Lager beers</i> | 3 Tbsp.. <i>salt</i> |
| 1 <i>bag chopped cabbage with carrots</i> | 2 <i>tsp. pepper</i> |
| 1 <i>medium onion finely chopped</i> | 1 1/4 <i>cup rye cracker crumbs</i> |
| 9 <i>baking potatoes</i> | 4 <i>eggs</i> |
| 2 <i>Tbsp. minced garlic</i> | 4 <i>cups panko bread crumbs</i> |
| 4 <i>Tbsp.. sugar</i> | 1/2 <i>stick of butter</i> |
| | 1/4 <i>cup of olive or canola oil</i> |

Place *corned beef* in a stock pot. Pour in two beers and cover with water an inch over the beef. Bring to a boil. Using a spoon, spoon out foam that will appear after the beef begins to boil. Turn the heat down to simmer and add the spice packet that came with the beef. Simmer for three hours or until fork tender. Save liquid *corned beef* has boiled in for future use. Meanwhile, bake the 9 potatoes for one hour (or until done) at 425. Sauté cabbage and onions in butter and oil until very soft. When the vegetables start to brown, add one cup of *corned beef* liquid. Add garlic, sugar, vinegar, salt and pepper and continue to sauté for two additional minutes. Place in a large bowl. Once the beef has cooled to the touch, scrap the fat from the beef, slice against the grain and chop. Place beef in the large bowl with cabbage and stir to combine. Once the potatoes have cooled, shred with a cheese grater and place in the bowl. Stir to combine. Add the 4 eggs and rye bread crumbs, stirring until well combined. Scoop out desired servings and roll in panko bread crumbs. Fry in a skillet with desired oil and butter (not listed in ingredients) on medium high heat until brown. These can be used immediately or stored in an air tight container in the refrigerator or freezer. To serve, heat through in the oven on 350 for 10-12 minutes.