



Beef Brisket Hash

Yield: 20 each 10 oz servings

Ingredients:

- 10 lbs [Reser's® Diced Potatoes](#) (71117.14430)
- 2 cups Yellow onion, diced
- 1/4 cup Garlic, minced
- 1/4 cup Jalapeño, seeded and diced
- 1/4 cup Stoneground mustard
- 1 cup Clarified butter or canola oil
- 3 lbs Beef brisket, cooked and diced
- 1/2 cup Italian parsley, chopped
- Freshly cracked Black pepper
- 20 Eggs, poached

Directions:

1. Preheat a flattop grill to 375°F.
2. Add butter or oil to grill and top with Reser's Diced Potatoes to brown lightly.
3. Add mustard, brisket, jalapeños, onions, and garlic, and continue to cook.
4. Cook until browned on one side, 5-6 minutes. Flip over and cook for 3-4 more minutes.
5. Place in a warmed bowl to serve and top with poached egg, freshly cracked black pepper, and chopped parsley.