



Salmon Hash

A little leftover salmon from night's dinner can turn into a great hash the following morning. Use a combination of smoked and fresh salmon for best flavor.

Serves 2

4-8oz cooked or smoked salmon (we prefer half of each), cut into chunks
4 tablespoons butter, divided
1/2 large onion, cut into small dice
8-12oz frozen hash browns
1/2 tsp Salt
1/2 tsp freshly ground black pepper

Directions

Heat 2 tsp over low heat in a 12-inch non-stick skillet (so potatoes don't stick). While skillet heats, prepare onion and salmon as directed above. A few minutes before cooking, increase heat to medium-high. Cook onion and salmon; stirring often, until golden brown. Transfer salmon mixture to a bowl and reserve.

Add potatoes to empty skillet with remaining 2 tsp of butter; cook, stirring only occasionally so they form a golden-brown crust, about 15 minutes.

Return reserved salmon mixture to skillet; season with salt and pepper. Cook, stirring frequently, until hash has nicely browned, about 5-10 minutes longer.