



Your Chance to Join Chef Paul & Sam's Brigade

How to Refresh & Recreate the Famous Corned Beef Hash

Put your Chef-ready Meal® in the fridge as soon as it arrives home

*Take everything out to bring it back to room temperature
at least an hour before you reheat*

- o This dish should take no longer than **15 minutes** to complete
- o We would typically garnish the hash with some finely chopped fresh chives for colour and flavour (also adding a lovely contrast when you cut into the egg yolk). Feel free to use whatever you have to hand - including flat leaf parsley
- o Warm half the red wine sauce in a large heavy-based saucepan on a low heat on your hob until it begins to bubble or simmer
- o Add the onions and beef; mix and heat gently
- o When these ingredients are mixed and warm, add the potatoes. Blend these in gently, add more sauce slowly until it has the right consistency for you and return the hash to the boil
- o Check for temperature, carefully, as you go using a spoon
- o When you are happy that it is reheated thoroughly, take the beef pan off the heat, cover with a lid
- o Rewarm the bacon under a hot grill - to your taste. You may find that taking it to the edge of being crispy helps you to lay out the garnish as you want. Set the rashers aside on a sheet of kitchen roll
- o At the same time boil 2 pints of water in a saucepan with a splash of white wine vinegar. When this has boiled turn the heat down to a gentle simmer and slowly lower the eggs in on a spoon. Poach them how you like and until hot throughout. 45 - 60 seconds is usually sufficient to reheat them
- o Spoon the warm hash mix onto your plates. Feel free to use a chef's ring if you have one and like it as we serve it in Sam's. Top with the crisped bacon
- o Then, using a slotted spoon, take the poached eggs from the water and place on top of the bacon
- o Garnish with your herbs, dress with brown sauce and serve
- o Ideally with a really nice glass of red wine from Sam's

Use within 3 days of collection/delivery. Keep refrigerated below 5°C.

We cannot guarantee that nuts or nut traces will not be found in our food.

Allergens - Mustard, celery, egg, sulphites

The hygienic containers are made from corn starch and are biodegradable.

They will clean (even in the dishwasher) and can be reused many times



Your Chance to Win a Free Bottle of Wine

We want to see how your Corned Beef Hash turned out!

Share your plate to your Instagram story and tag us @samschophouse and use #SamsHomeService. Each month we'll pick one lucky winner to receive a bottle of very nice red wine to pair with your dinner!

Award-winning Wines

We also deliver wine from our world-famous, award-winning wine list selected by sommelier George Bergier at take-home prices too.

You can order these online too in our Sommelier's Selection Shop.

Please help Us to Develop This Business & Save Sam's

- o We're an independent family-owned 150-yr-old local business
 - o We plan to expand Our Home Service
 - o With a broader Sunday Roast menu
- o And other Chop House Classics prepared as Chef-ready Meals
 - o We'd love your feedback & ideas to sams@vicchopco.com
- o If there's anything you don't like, tell us so we can change
 - o And if there's anything you do, **please tell your friends**