Andy's Corned Beef Hash with Beer-Battered Onion Rings

Created by Andy Owen

Ingredients: Serves 2

4 floury potatoes
Plain flour
1 tbsp caster sugar
2 tbsp cider vinegar
Beer or lager
2 onions, 1 cut into 1cm slices, 1 chopped
Nice knob of butter and 1 garlic clove, crushed
Small tin of tomatoes
1 x 340g tin corned beef, roughly chopped
1 tbsp Worcestershire sauce and 4-5 drops Tabasco (Optional)

Boil the potatoes for 8-10 minutes, or until just tender. Drain well, chop roughly and set aside. Heat the oil in a deep-fat fryer to 190C.

Mix the flour, sugar, salt, vinegar and half of the beer together in a large bowl to a thick, smooth batter. Continue to add the beer a little at a time until the batter has the consistency of double cream.

Separate the onion slices into rings and dip each one into the batter until completely coated. Carefully lower the onion rings, in batches, into the hot oil and fry for 3-4 minutes, or until golden-brown and cooked through. Remove from the hot oil and set aside to drain on kitchen paper.   Keep them warm.

Heat half of the butter in a frying pan over a medium heat and add the chopped onion. Fry for 2-3 minutes, or until softened. Add the remaining butter to the pan, then add the garlic and potatoes and continue to fry until the potatoes start to brown. Add the tomatoes and the corned beef and stir-fry for a few minutes.

Add the Worcestershire sauce and Tabasco(if required) - and season to taste, with salt and freshly ground black pepper.

To serve, spoon the corned beef hash onto serving plates. Place the onion rings on top.

Outstanding!