



# That Good Navy Chow!

## CORNED BEEF HASH, BAKED

Portion: 6 to 8 Ounces  
100 Portions

### Ingredients

Corned beef hash, canned            50 pounds  
Beef stock to cover

Place corned beef hash in roasting pans. Add enough stock to cover bottom of pan. Cover. Heat in slow oven (325° F.) 30 minutes.

### Variations

#### *Corned Beef Hash and Tomatoes*

Combine 40 pounds corned beef hash and 12 $\frac{3}{4}$  pounds (6 $\frac{1}{2}$  quarts) tomatoes. Heat thoroughly about 45 minutes.

#### *Corned Beef Hash with Eggs.*

Remove 35 pounds corned beef hash from cans. Slice. Place in greased roasting pans. Bake in slow oven (325° F.) 30 minutes. Fry eggs for 100 portions. Place 1 egg on top of each slice of hash and serve.

NOTE.-Hash may be shaped into mounds for individual servings. Place in well-greased pans. Press a cavity in top.

Drop 1 egg into each cavity with small amount of butter. Sprinkle with salt and pepper. Bake in slow oven (325° F.) until eggs are cooked and hash is browned.

Source: The Cookbook of the United States Navy, Revised 1944. Which can be found in the Tin Can Sailors Library (Not for Sale)