

Corned Beef Hash Rustic Pie

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Servings: 8

1 3/4 cups all-purpose flour
1 teaspoon Kosher salt
1 teaspoon sugar
1/2 cup plus 2 tablespoons cold unsalted butter, cubed
2 to 4 tablespoons cold lager beer (or beef broth)

POTATOES

2 medium red potatoes, cut into 1/4-inch cubes
1/2 teaspoon Kosher salt
3 green onions, chopped
2 tablespoons unsalted butter, cubed
1 tablespoon stone-ground Dijon mustard
1/2 teaspoon pepper

RUSTIC PIE

1/2 pound thinly-sliced deli corned beef
1/4 pound sliced provolone cheese
1 tablespoon cold whole milk or heavy whipping cream

Preparation Time: 25 minutes

Bake Time: 55 minutes

In a bowl, whisk the flour, salt and sugar. Cut in the butter until the size of small peas. Gradually add the beer, tossing with a fork until the dough holds together when pressed. Shape into a disk. Wrap in plastic. Refrigerate one hour or overnight.

Place the potatoes and salt in a saucepan. Add water to cover. Bring to a boil. Reduce the heat. Simmer, uncovered, until the potatoes are crisp-tender, 6 to 8 minutes. Drain.

Return to the saucepan. Add the green onions, butter, mustard and pepper. Cook over medium heat, stirring frequently, until the potatoes are tender, 6 to 8 minutes. Remove from the heat. Cool.

Roll the dough between two pieces of waxed paper to a 1/8-inch thick, twelve-inch diameter circle. Remove the top piece of waxed paper. Place a nine-inch pie plate, upside down, over the pastry. Lifting with the waxed paper, carefully invert the pastry into the plate. Remove the waxed paper. Trim the pastry to 1/2-inch beyond the rim of the plate. Flute the edge. Refrigerate for 30 minutes.

Preheat the oven to 400 degrees. Prick the bottom and sides of the pastry with a fork. Line the pastry with a double thickness of foil. Fill with pie weights or dried beans. Bake on a lower oven rack until the edges are light golden brown, 15 to 20 minutes. Remove the foil and weights. Bake until the bottom is golden brown, 3 to 6 minutes longer. Cool slightly.

To assemble the pie: Layer half of the corned beef, half of the cheese and three-fourths of the potato mixture in the baked crust. Repeat the corned beef and cheese layers. Sprinkle with the remaining potato mixture.

Reroll the dough trimmings. Use a heart-shaped cookie cutter to make shamrock petals. Use a knife to cut out a stem. Place on top of the pie. Brush the dough trimmings with milk.

Bake until the crust and cheese are golden brown, 35 to 40 minutes.

Per Serving (excluding unknown items): 195 Calories; 9g Fat (41.2% calories from fat); 3g Protein; 25g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 356mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.

