Slow-Cooker Hamburger Hash Recipe

The idea for this came from my good friend Maria from Maria's Mixing Bowl. Maria posts a lot of old-time recipes on her Facebook page and this one looked very interesting and tasty. That particular recipe fed a crowd so I had to adapt it to serve less people, but I also made several changes to ingredients to use what I had on hand.

The original recipe called for frozen potatoes O'Brien that you had to thaw. Since I have plenty of regular potatoes, onions and bell peppers because I buy the peppers when they are on sale, cut them up and freeze them, I didn't have to buy anything special for this. If you want the convenience of the pre-made frozen kind, use 1/2 of the bag—I think the entire bag is 32 oz.

Ingredients

3 pounds lean ground beef
1 can (15 ounces) tomato puree

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Ingredients

3 pounds lean ground beef
1 can (15 ounces) tomato puree
1 can (10 3/4 ounces) condensed cream of mushroom soup
1 can (10 1/2 ounces) condensed French onion soup with beef stock
3/4 cup water
1 bag (28 ounces) frozen O'Brien potatoes with onions and

peppers, thawed
4 medium carrots, diced (2 cups)
1 teaspoon salt

Directions

1 Cook beef in 12-inch skillet over medium-high heat about 10 minutes, stirring occasionally, until brown; drain

2 Mix tomato puree and mushroom soup in medium bowl. Stir in onion soup and water.

3 Spray 5- to 6-quart slow cooker with cooking spray. Reserve 1 cup of the potatoes. Gently mix beef, remaining potatoes, carrots, salt and soup mixture in cooker. Sprinkle with reserved 1 cup potatoes.

4 Cover and cook on low heat setting 8 to 9 hours or until vegetables are tender. Hash will hold on low heat setting up to 2 hours.

Source : allrecipes.com