

Albacore Hash with Horseradish-Dill Sauce

1 (12 oz.) can Oregon Albacore
3 cups cooked potatoes, peeled & diced
2 tablespoons sour cream
2 tablespoons horseradish
2 tablespoons chopped fresh dill
¾ cup diced fresh onion
½ cup diced red bell pepper
Salt & pepper to taste
2 tablespoons butter

Flake Albacore into ½ inch pieces and place in a bowl. Mash 1 cup of the potatoes in a separate bowl, mix in the sour cream, horseradish and dill. Stir in the onion, bell pepper, the diced potatoes and the Albacore. Season to taste with the salt and pepper. Melt the butter over high heat in a heavy nonstick skillet. Add the hash; press to compact. Reduce heat to medium and cook until bottom is brown and crusty, about 10 minutes. Using a large spatula, turn hash over in sections and cook until bottom is browned—about 5 minutes more. Serve with horseradish-Dill sauce.

Horseradish-Dill Sauce

1 cup sour cream
3 tablespoons horseradish
2 tablespoons chopped
Fresh dill
1 tablespoon minced pimento
Salt and pepper to taste.

Mix all ingredients together and chill until serving time.

(Courtesy of Frances Benthin – Scio, OR)