

Potato Hash

3 large potatoes -- diced

1/4 cup vegetable broth

1 cup onion -- chopped

1 cup green pepper -- chopped

1 cup red pepper -- chopped

1 cup corn kernels

1 tsp. thyme

1/2 tsp. tarragon

salt & pepper -- to taste

oil or margarine

Parboil diced potatoes until tender, drain. In a large skillet, combine stock, onion, and peppers. Cook over medium heat about 5 minutes. Add corn, cook a few more mins. Add vegetables to potatoes and toss with thyme, tarragon, salt & pepper. Wipe out skillet and heat oil or margarine. Add potato mixture to skillet and cook until potatoes begin to turn golden.