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## Introduction

Welcome, home chefs! Today, we're embracing the heart of comfort food with a dish that's sure to become a family favorite: Slow Cooker Hamburger Hash. This rustic, satisfying meal, rooted in American home cooking traditions, is the perfect answer to a busy day's craving for something warm and fulfilling.

## The Rustic Charm of Hamburger Hash

Originating from the need to create nutritious, budget-friendly meals, Hamburger Hash has been a staple in American kitchens. This slow cooker version elevates the traditional skillet hash, transforming it into a creamy, casserole-like delight.

## Recipe: Creamy Slow Cooker Hamburger Hash

**Servings:** 6

### Ingredients:

- 1 lb ground beef
- 1 medium yellow onion, diced
- 3 cups potatoes, diced into ½ inch pieces
- 2 cans of cream of mushroom soup
- 1 cup beef broth
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste
- 1 cup shredded cheddar cheese (optional)

**Prep Time:** 15 minutes

**Cook Time:** 6-8 hours (low) or 3-4 hours (high)

**Total Time:** 6 hours and 15 minutes to 8 hours and 15 minutes

**Yield:** 6 servings

### Instructions:

1. Brown the ground beef with onion in a skillet; drain excess grease.
2. Transfer beef and onion to the slow cooker.
3. Add diced potatoes, cream of mushroom soup, beef broth, garlic powder, onion powder, salt, and pepper.
4. Cook on low for 6-8 hours or high for 3-4 hours until potatoes are tender.
5. Add cheese in the last 30 minutes, if using.
6. Stir well before serving.

## Variations & Tips

- Add vegetables like carrots or peas for extra nutrition.
- For a crispy top, broil in the oven for a few minutes before serving.

## Cooking Techniques for the Perfect Hash

- **Browning the Beef:** Ensures depth of flavor.
- **Layering Ingredients:** Allows even cooking and flavor distribution.

## Serving Suggestions

Pair with a crisp green salad, green beans, corn, or crusty bread for a complete meal.

## FAQs

**Q:** Can I use a different type of meat? **A:** Yes, turkey or chicken can be used as alternatives.

**Q:** How can I make it vegetarian? **A:** Substitute meat with lentils or a meat alternative and use vegetable broth.

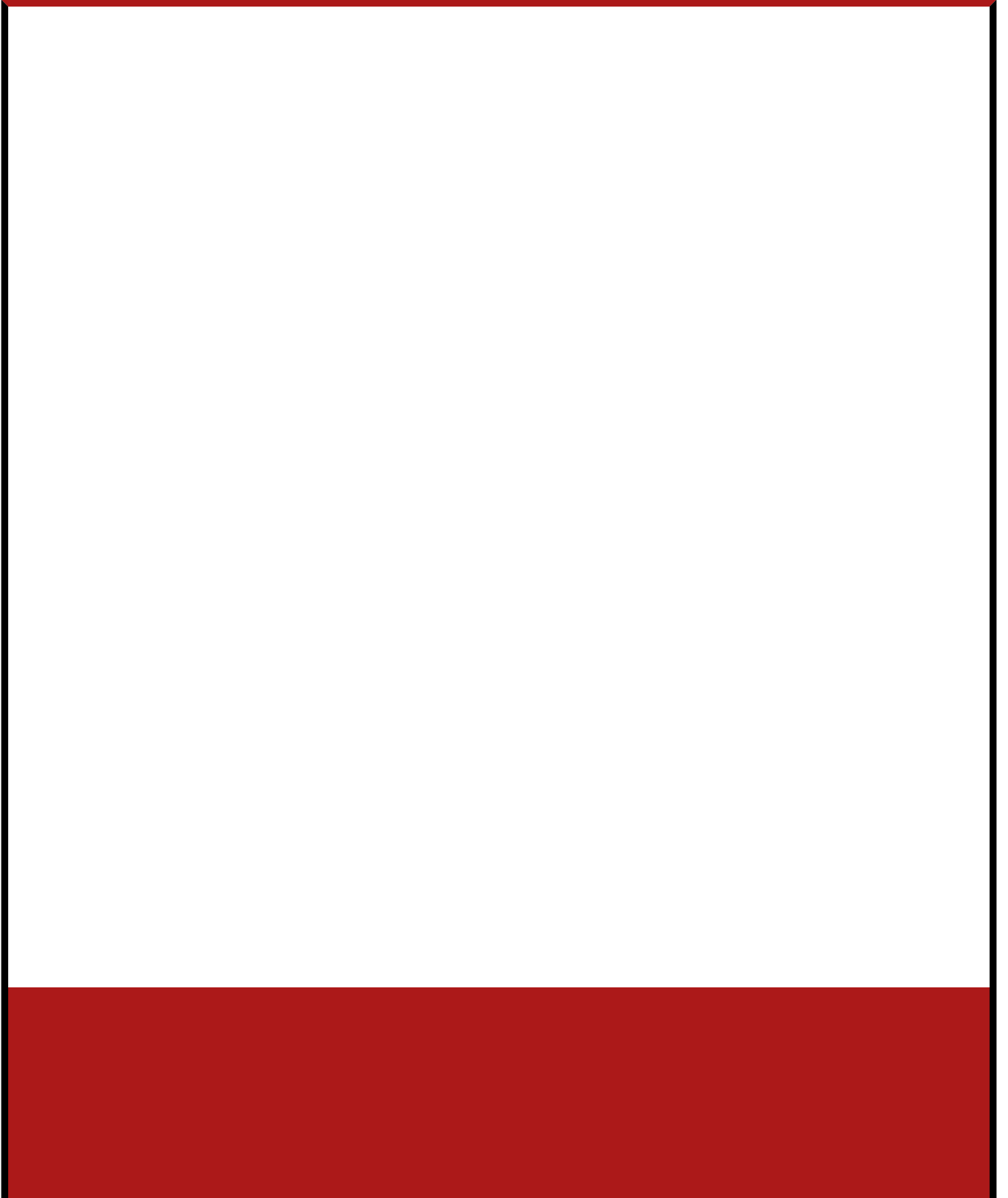
## Notes

- Adjust seasoning according to taste.
- Store leftovers in the refrigerator for up to 3 days.

## Conclusion

Slow Cooker Hamburger Hash is more than just a meal; it's a celebration of family, comfort, and the simplicity of cooking. It's perfect for those who love hearty, flavorful dishes with minimal effort.

- [The Ultimate Comfort Food: Pork Chop and Stuffing Bake](#)
- [Slow Cooker Peach Bread Pudding](#)
- [Gingerbread Cake with Cinnamon Molasses Frosting](#)
- [Slow Cooker Garlic Parmesan Potatoes](#)
- [Slow Cooker Beef & Potato Au Gratin](#)





# Irresistible Slow Cooker Hamburger Hash: A Family Favorite

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*Author:* Elowen Thorn

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## PRINT RECIPE

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