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ALL THINGS HASH BROWN POTATOES



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CLASSIC IDAHO® POTATO HASH BROWNS

YIELDS 4 SERVINGS

*Courtesy of Corianne Ettiene, Food Blogger,
Corianne Ettiene Kitchen Living Expert*

INGREDIENTS

- 3 Idaho® Russet potatoes
- ½ teaspoon of salt
- 1 tablespoon (or more) of salted butter

DIRECTIONS

1. Peel your Russet potatoes and let them soak in a bowl of room temperature water while you peel the remaining potatoes.
2. Once peeled, use a cheese grater to grate the potatoes into a colander.
3. Rinse your shredded potatoes until the water runs clear to extract the excess starch.
4. Strain the shredded potatoes and pat them dry, removing as much excess water as possible to yield dry shredded potatoes. Once dry, sprinkle them with salt.
5. Heat the skillet and add the butter to the pan; once the butter is melted and the pan is hot, add the hash and cook for 2-3 minutes before using your spatula to form flat patties.
6. Cook each patty for 3-4 minutes on each side until golden brown.

Tip: Saving 3/4 frozen uncooked dry hash in an airtight freezer bag for last minute hash browns any time.



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