

HASHBROWN POTATOES

UTENSILS:

Large Skillet, Master Kut, Mixing Bowl

INGREDIENTS

- 4 Peeled Baking Potatoes, shredded
- 2 TBS finely chopped onion
- ½ tsp Pepper
- 4 TBSP Vegetable Oil

DIRECTIONS:

1. Shred the potatoes on the # 1 Cone. Rinse well, drain and pat dry.
2. Mix potatoes, onion, salt, and pepper. Heat 2 TBS of oil in the Large Skillet over medium heat. Pack potato mixture firmly in the skillet, leaving ½ " space around the edge.
3. Cook over medium-low heat for 15 minutes or until bottom is brown. Drizzle remaining oil evenly over the top of the potatoes. Cut potato mixture into fourths; turn over. Cook about 12 minutes longer or until bottom is brown.

NOTES:

