



Hashbrowns

Ingredients:

2 Tbsp cooking oil
2 Tbsp salted butter
1 medium potato
1/8 cup chopped onion, optional
1/4 cup shredded cheddar cheese
Salt and black pepper
8-inch non-stick skillet



Note: water on the potatoes will cause the oil to pop excessively. Dry them well. Each medium potato makes 1 serving.

Instructions:

Wash and scrub the potato, leaving skins on if you like. If not, peel the potato. Dry it with a towel or paper towel. Using a hand grater, grate the potato. It is best to wear safety gloves while using the grater. Soak the grated potatoes in ice water for 10-15 minutes. Drain the potatoes and dry them with paper towels. Add oil and butter to a skillet. Carefully add the potatoes to the preheated skillet. Season with salt and pepper. Cook on medium heat until golden brown, then flip with a large spatula. Cook both sides until done. Serve with breakfast or a sandwich. Sprinkle with cheese if desired.