

# Homemade Hashbrowns

2 TBSP. COOKING OIL  
2 TBSP. BUTTER  
1 MEDIUM POTATO  
1/8 CUP CHOPPED ONION (OPTIONAL)  
1/4 SHREDDED CHEDDAR CHEESE  
SALT & BLACK PEPPER  
8" NON-STICK SKILLET

**Note: IF USING LARGER SKILLET DOUBLE RECIPE**

Wash and scrub potato leaving skins on if desired. If not, peel potato. Dry potato with a towel or paper towel. Skillet should be preheated to medium heat before you grate potato. With a hand grater, grate potato. It is best to use a safety glove while using a grater.

Add oil and butter to skillet. Carefully add potatoes to skillet. Salt and pepper potatoes. Cook on medium heat until golden brown before flipping with a large spatula. Cook both sides until done. Serve with breakfast or with a sandwich.

Sprinkle with cheese if desired.

*Option: Add a 1/8 cup diced onions to potatoes before browning if desired. Each medium potato makes 1 serving.*