



Hash Browns

From the kitchen of B.J. Thompson

4 small Russet potatoes
¼ C butter

1. Peel and grate enough potatoes to create 2 cups of shredded potatoes.
2. Rinse with cold water.
3. Squeeze as much excess water from the potatoes as possible.
4. Melt butter in a large non-stick frying pan over medium heat.
5. Spread the shredded potatoes evenly over the entire pan to a height of approximately ½ inch thick.
6. After 10 minutes, break into smaller pieces and flip.
7. Cook for another 10 minutes. Potatoes are done when they are crispy browned.

Kick It Up

Add ½ cup shredded onion once the potatoes have been shredded and dried.

“Dress It Up”

Parlez-vous français? For a subtle Taste Of France, try adding these spices to the potatoes before cooking: ½ teaspoon each of nutmeg, thyme, garlic powder and rosemary.