



HASH BROWNS

Season:	Anytime
From the garden:	Potatoes
Type:	Breakfast, lunch
Difficulty:	Easy
Country of origin:	USA
Serves:	15 hash browns or 30 tastes
Source:	bbcgoodfood.com

Equipment

- *bowls
- *big cooking pot
- *grater
- *frying pan
- *spatula
- *mixing spoon
- *measuring spoon

Ingredients

- *1kg small potatoes
- *75 g butter or margarine
- *olive oil for frying
- *1 tsp salt, pepper to taste

Method

- 1.wash potatoes, place them in the cooking pot and cover with water
- 2.place on the stove and boil them for 10 minutes
- 3.drain the potatoes and cool them down with cold water
- 4.grate the potatoes into a bowl, discharging any skin that comes off
- 5.melt the butter in a saucepan on the stove or in a bowl in the microwave

- 6. mix the grated potatoes with the melted butter, salt and the pepper**
- 7. shape the mixture into round or square patties**
- 8. heat some olive oil in the saucepan over high heat, place 3 or 4 hash browns into the pan and fry until golden brown. Flip over and cook the other side**
- 9. place on a paper towel to absorb any extra oil and keep them warm till all the hash browns are cooked**

Notes:

Skills: measuring, *mixing, grating*