

Crispy Hash Browns

Makes: 4 servings

The secret to great hash browns is to remove as much moisture as possible from the shredded potatoes before cooking. A potato ricer, which can be purchased at any kitchen shop, is the best way to do this.

Ingredients:

- 3 Tbsp. organic olive or canola oil
- 1 pound organic Yukon Gold potatoes, peeled and grated
- salt, pepper & spices to taste

Preparation:

Heat the oil in a large frying pan on medium high heat.

While the pan is heating, squeeze out as much moisture as you can from the grated potatoes. It is highly recommended to do this with a potato ricer, using it much like you would a garlic press, except you don't force the potatoes through the ricer. You just squeeze out the moisture. If you don't have a ricer, use paper towels to squeeze out as much moisture as you can.

Stir in salt, pepper and other spices (such as garlic salt, onion flakes, Mrs. Dash, etc) to taste.

When the oil in the pan heats up to the point of shimmering, but not smoking, add the grated and spiced potatoes, spreading them out along the bottom of the pan. The potatoes should not be too thick in any one place, no more than a half inch thick.

After a few minutes, lift up one edge of the potatoes and see how done they are. If they have fried to a golden brown they are ready to flip. Use a large spatula to flip the potatoes over all at once, or divide the large potato cake into smaller pieces and flip individually.

Continue to cook until they are golden brown on the bottom.