

Heavenly Hash Browns

Yield: 4 hash brown patties

Prep Time: 20 minutes

Cook Time: 15 minutes

Ingredients

- 2 medium russet potatoes, shredded
- 1/4 cup (60 mL) all-purpose flour
- 1 tsp (5 mL) garlic powder
- 1/2 tsp (2 mL) salt
- 1 egg
- Vegetable oil for frying, as needed

Directions

1. Rinse shredded potatoes until water runs clear, then drain and squeeze completely dry with paper towel. Place potato shreds in a bowl, and mix in the garlic powder, salt, flour and egg until evenly distributed.
2. Heat about 1/4 inch of oil in a large heavy skillet over medium-high heat. Meanwhile, form potatoes into pancake-like pieces, about 1/2 inch thick. When oil is sizzling hot, add potatoes to the pan.
3. Cook until nicely browned on the bottom, then flip over and brown on the other side. Cook at least 5 minutes per side, patting down with the spatula.
4. Remove from pan, and drain extra grease on paper towels. Serve with ketchup and/or hot sauce.

