

HASHED BROWNS

I call these hashed browns; although there are those that could make a strong argument that these are a potato pancake. Call them what you will, but they're darned good.

2 cups Potatoes, shredded
3 Tablespoons Butter
2 Tablespoons Vegetable Oil
½ teaspoon Salt
¼ teaspoon Pepper

Begin by peeling your potatoes, rinse them off, and then shred them. If you have a little bit more or a little bit less, it's not a big deal. Taking a handful of the shredded potatoes at a time, hold them over the sink and squeeze them as hard as you can to remove any excess liquid, then place them in a mixing bowl. Add the salt and pepper to the squeezed potatoes and mix.

Melt 1 ½ Tablespoons of butter in a large skillet and add 1 Tablespoon vegetable oil over medium plus heat (6 or 7 on the dial). Once the butter is melted and mixed with the oil, place potatoes in the skillet and pat them down gently with a spatula and around the sides too. Cover with a lid and time for 8-10 minutes.

When the time is up, slide the potatoes out of the pan onto a large dinner plate. Melt the rest of the butter and oil in the skillet, and put the potatoes back in the skillet, flipping them over. This can be a delicate and/or messy procedure. Be careful and good luck. Place the potatoes back on the heat and cook uncovered for another 8 minutes or so.

Peek underneath and see if they are nice and brown. If not, boost the heat to around 8 and check every minute. Then turn them over 1 more time and finish browning on that side too.