

# Hash Browns

## Ingredients

---

2 lb Russet Potatoes  
3 T Vegetable Oil  
3 T Butter  
0 ds Salt  
0 ds Ground Black Pepper  
0 ds Garlic Powder

## Instructions

---

- 1.Shred potatoes on the largest holes of a box grater into a large bowl of cold water. Rinse potatoes until the water runs clear.
- 2.Wrap potatoes in a kitchen towel and twist to squeeze out as much liquid as possible. Open up the towel and loosen potatoes then squeeze out liquid again.
- 3.Place potatoes into a bowl and season with salt, pepper, and garlic powder. Mix well until seasonings are evenly distributed.
- 4.Heat oil and butter in a large nonstick skillet over medium-high heat. When butter is just melted, add shredded potato into a thin even layer. Using a spatula, press potato into an even layer.
- 5.Cook until golden brown on the bottom. Flip potatoes with spatula and brown on the other side.

# Hash Browns

Remove and drain on a paper towelâ€“lined plate.  
Serve immediately.