



Name of the recipe: Hash Browns
International Affairs Office

Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Often people make hashbrowns and end up with less-than- loveable results because they forgot the one key step in making them– soaking the shredded potatoes in water before cooking! Let’s take a look at how to make them:

You will need:

1. Potatoes, as many as you like, choose 2 per person
2. Salt & pepper
3. A little oil

Method:

1. Shred potatoes (either peeled or unpeeled) with a cheese grater and place shredded potatoes into a bowl of cold water.
2. Stir potato shreds around in the water to loosen the starch off the potato and drain off the starchy water. Refill the bowl with more cold water and repeat stirring and draining the potatoes.
3. Drain as much water off of the potatoes as you can, drying them with paper towels or a clean dish towel if possible. You can even squeeze them between several layers of cheesecloth to remove as much water as possible.
4. Heat 4 tablespoons of vegetable oil in a non-stick skillet over medium-high heat.
5. Transfer dried potatoes into the hot pan and spread into an even layer. Season with salt and pepper and cook without disturbing for 3-4 minutes or until golden brown on the bottom.
6. Use a spatula to flip the potatoes in several sections to cook the other side. Cook for another 3-4 minutes or until golden brown.
7. Remove from heat and serve.