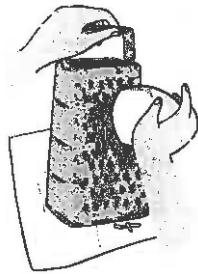


# HASH BROWNS

Hash browns are great served for brunch with scrambled eggs, bacon, tomatoes and ketchup!

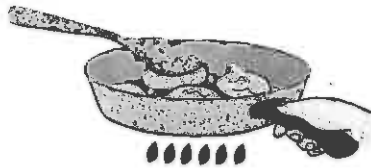
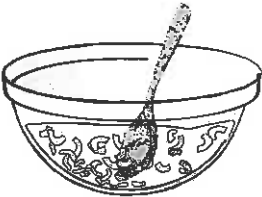
## INGREDIENTS

- 4 medium potatoes, peeled
- 1 onion, peeled and finely chopped
- 1 egg, beaten
- Salt and pepper
- 3 tbsp canola, sunflower, or vegetable oil



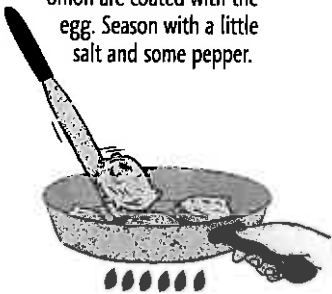
1 Lay a clean dish towel on the work surface and grate the potatoes onto this.

2 Twist the towel around the potatoes and squeeze it over the sink to remove excess liquid.



3 Put the potatoes in a mixing bowl and stir in the chopped onion and beaten egg, mixing well so that the potatoes and onion are coated with the egg. Season with a little salt and some pepper.

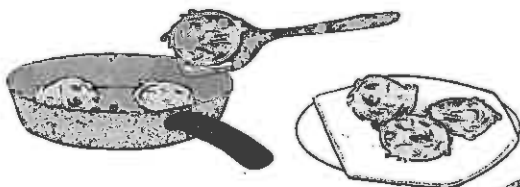
4 Heat the oil in a large frying pan and add 4 tablespoons of the potato mixture, flattening down each mound with the back of the spoon to make a patty about a 1/2-inch thick.



### TRY THIS!

Add some finely chopped red pepper and sliced green onions, or a finely chopped red onion, to the grated potatoes for extra flavor and color.

5 Fry for about 3 minutes until the patties have browned underneath, then turn them over with a palette knife and fry for an additional 3 minutes to brown the other side.



6 Lift the hash browns out of the pan with a fish spatula and drain on a plate lined with paper towels. Serve hot.

## YOU WILL NEED

Clean tea towel  
Large plate lined with paper towels



Grater



Fish spatula

Palette knife

Mixing bowl

Frying pan



Tablespoon

## CHECK YOUR SKILLS

- p. 7 for chopping onions
- p. 13 for using a grater
- p. 30 for frying

**QUICK TIP...** When grating the potatoes, make sure not to let your fingers get too close to the teeth of the grater. When only about a quarter of a potato is left, push this onto a fork before continuing to grate.

