

BASIC HASH BROWN POTATOES

Yield:1 serving

Ingredients:

1 Idaho or Russet potato, scrubbed & rinsed
your choice of: salt, cayenne pepper, black Pepper, paprika
1½ tablespoons melted, clarified butter

Directions

Place a skillet over medium-low heat for 5 minutes.

While the pan is heating, peel & grate the potato on the largest hole of a box grater.

Rinse the grated potato well to de-starch it, this will aid in creating a nice, crusty hash brown. Drain the water using a strainer or colander.

Melt the butter in a small saucepan to create clarified/ drawn butter. Carefully remove the milk solids from the butter and discard.

Add the butter fat to the skillet and scatter evenly with the potatoes. Sprinkle with your choice of seasonings and cook for 5 minutes without disturbing. Decrease the heat to low, flip the potatoes, and cook for another 5 minutes. Stir periodically during the cooking process to create a more thoroughly browned result. Serve immediately.