

# Hash brown

**Recipe for 4 persons**

## **Description**

Classic hash browns, crispy and delicious.

## **Ingredients**

### Hash browns

- 2 Unit(s) Yukon gold potatoes
- 0.50 Unit(s) Onion
- 0.25 Cup(s) Flour
- 1 Unit(s) Egg

## **Preparation**

- Preparation time **45 mins**

### Hash browns

SHred the potatoes with the help of a cheese grater. Rinse well in water until the water is clear. Combine all of the ingredients in a mixing bowl and mix until smooth.

Heat the oil in a large heavy skillet over medium-high heat. When oil is sizzling hot, place potatoes into the pan in a 1/2 inch thick layer. Cover the whole bottom of the pan, or make separate piles like pancakes. Cook until nicely browned on the bottom, then flip over and brown on the other side. It should take at least 5 minutes per side. If you are cooking them in one big piece, it can be cut into quarters for easier flipping.

**Bon appétit!**