

Hash Brown Potatoes

<http://userealbutter.com/2010/11/22/hash-brown-potatoes-recipe/>

1 lb. potatoes (organic Yukon golds are my favorites)

2-4 tbsps vegetable oil

salt

Peel and shred the potatoes. Squeeze as much liquid from the potatoes as possible (do this a small handful at a time). Discard the liquid. Pour a couple tablespoons of vegetable oil in a cast iron skillet and heat over medium flame. When the oil is hot (test by dropping a shred of potato on the pan – it should sizzle), add the potato shreds evenly over the skillet and press down with the back of a spatula. When the bottom begins to brown (around 5 minutes or more) sprinkle some salt over the potatoes and carefully flip the hash browns over (you can do it in sections if it's too big to flip in one go). We want golden, not burnt potatoes, so watch the heat level and reduce the heat if it's starting to burn. You can add more oil if needed to help the other side crisp up nicely. Sprinkle a little salt on the browned top and let cook until the bottom has a nice golden color. Serve hot. Serves 2-4 people.