

FRIED HASH BROWNS

Ingredients

1. 2 lbs. White Potatoes
2. 1 onion
3. Salt
4. Pepper
5. 1/2 Stick Butter

Instructions

1. Peel and wash potatoes.
2. Dice potatoes in small cubes.
3. Dice Onions likewise.
4. After dicing potatoes, rinse them in cold water to remove starch.
5. Drain potatoes.
6. In heavy saucepan, melt butter.
7. When pan is relatively hot, add the potatoes.
8. Add the onions,.
9. Sprinkle desired amount of Salt and pepper.
10. When potatoes brown on bottom, use spatula to lift browned potatoes and let uncooked potatoes fall to the bottom of the pan.
11. Repeat step 10 until potatoes are cooked.
12. Do not overcook.
13. Serve while hot.