



Crispy Oven Hash Browns



Ingredients:

- 5 ½ cups peeled and grated potatoes
- 3 TBL salted butter melted
- 2 TBL canola oil
- ½ tsp powdered chicken bouillon such as Knorr (optional)
- ¼ tsp seasoning salt
- ¼ - ½ tsp fresh ground black pepper course grind

Method:

1. Preheat oven to 400 F. Line a sheet pan with parchment paper.
2. Peel potatoes and shred in a food processor with the shredding attachment (preferred) or with a box grater.
3. Put the shredded potatoes in a large bowl and fill with cold water. Swish and then dump the potatoes into a colander.
4. Put the potatoes back into the bowl and repeat twice more. The water will be fairly clear when you are done.
5. One handful at a time, squeeze shredded potatoes as hard as you can to get as much water out as possible before returning them to the bowl.
6. Transfer potatoes to a plate lined with two layers of paper towels. Cook in a microwave on high for 2 minutes.
7. Add the rest of the ingredients and toss by hand until well mixed.
8. Scatter the potatoes over the lined pan as evenly as possible.
9. Bake in preheated oven on the bottom rack for about 15 minutes. When the edges are starting to brown, move the pan to the top rack. Bake for another 15 minutes until crisp. (No need to stir at any point!)
10. Serve immediately.