

CopyCat IHop Hash Browns

Ingredients

1 russet potato, approximately 15 oz
1/4 tsp salt
1/8 tsp pepper
4 oz Butter, unsalted & melted
2 tbsp vegetable oil, for frying

Directions

Peel the potato and start to shred it.

Put the shredded potato in a drainer and run cold water on top.

This is to rinse the excess starch off the potato.

Do this until water starts to run clear.

Ring water from potatoes using a cheese cloth (or any similar alternative) or your hands, by squeezing the water out of the potatoes over the sink.

Place in a bowl and season with salt and pepper.

Heat a pan on medium and add some of the butter and oil. Add remaining butter and oil as needed.

Add in the shredded potatoes and flatten with a spatula. About an inch thick.

Once the bottom is crispy, divide potatoes into sections and flip over individually.

Cook until brown.