

# Jenny's Hash Browns

How easy is this recipe? If I made it any easier, I'd be coming over to your house to make it myself! I get perfect hash browns every time with this easy recipe. If you like your hash browns crispy on the outside and moist on the inside, you will love this simple recipe. (Russets are best for hash browns but I've also had great results with red or Yukon gold, too.) We Polish girls love our potatoes!

1 russet potato  
1 1/2 teaspoons olive oil, divided  
salt & pepper to taste

1. Peel and grate the potato.
2. Roll shredded potato up in 4-ply of paper towels and squeeze out the moisture. Repeat if necessary until most of the liquid is gone.
3. Transfer to a bowl and toss with salt & pepper.
4. Preheat a large fry pan (preferable non-stick) to medium-high.
5. Place one teaspoon of oil in the hot pan and swirl around.
6. Add potatoes, patting them evenly and cleaning up edges.
7. Reduce heat to medium-low and cook undisturbed and uncovered for 15 minutes.
8. When bottom is crisp, turn potatoes over. If needed, cut into wedges for easier turning. Add 1/2 teaspoon of oil and swirl it around to reach all sides.
9. Cook another 15 minutes until golden and crisp. Taste for salt.

\*serves 2