

## Crispy Hash Browns

Serves 4

- 2 medium potatoes, peeled (about 565 g)
  - ¼ tsp garlic powder
  - ¼ tsp onion powder
  - 4 T canola oil, divided
  - Salt and freshly ground black pepper, to taste
1. Grate **potatoes** using the large holes of a box grater.
  2. Using a clean dish towel or cheese cloth, drain potatoes completely, removing as much water as possible.
  3. Transfer potatoes to a large bowl. Stir in **garlic powder** and **onion powder**
  4. Season with **salt** and **pepper**, to taste.
  5. Heat **2 T canola oil** in a 30-cm cast iron skillet or heavy nonstick pan) over **medium heat**.
  6. Working in batches, spread potatoes in a single layer and cook, undisturbed, until golden brown, **about 5-6 minutes**.
  7. Flip and cook on the other side until evenly golden and crispy, **about 3-4 minutes** longer. Repeat with remaining canola oil and potatoes. Serve immediately.

