Griddle Hashbrowns

2 large russet potatoes, peeled

½ onion, finely diced (optional)

2 eggs

Salt and pepper

Herbs and seasonings of choice (like; garlic or onion powder, parsley, chives)

2 Tbsp (+ more for frying) melted butter, margarine or oil or ghee

Grate potatoes using a large box grater. Soak in water for 20 minutes, replacing water twice (helps to remove starch, so hashbrowns aren't so gummy). Drain, lay on a towel and pat dry.

In a large bowl add remaining ingredients along with dried potatoes, if adding onion, sauté ahead of time, or add in raw. Mix well then spread some of the mixture into a hot greased waffle iron. Depending how big your waffle iron is, depends how much mixture you can add, as well as how thick you want them to be.

Drizzle a bit more oil or melted butter over the top of the potatoes, then close the lid. Cook for 10-15 minutes, checking every 5 minutes. Once cooked, keep warm in oven while you cook the remaining potatoes.