



Perfect Homestyle Hash Browns

Made with: Castillo de Pinar Extra Virgin Olive Oil, and Froggit All In One Spice Seafood and Salads Seasoning

Serves 6 to 8

Ingredients:

- 3lbs **small** red potatoes
- 2 TBS Liquid crab boil
- 1 TBS Sea salt
- 1 gallon water
- 4 stalks green onions
- 1 cup sharp cheddar cheese
- 1/4 cup olive oil plus 2 tbs
- Granulated garlic
- Black pepper
- Froggit All In One Spice Seasoning

Directions: This is normally a two batch recipe.

In a large pot combine small potatoes, water, sea salt, and crab boil. Bring to a gentle boil and let cook for 10 to 15 min. (20 min for large red potatoes)

Set a timer! Do not over cook the potatoes or your Hash browns will not hold their shape.

Drain in a colander, and spread the potatoes over a baking sheet. Place potatoes in the freezer immediately, for 1 hour until thoroughly chilled or let them chill in the fridge over night. (do not freeze completely or they will become mealy and will not brown properly) They need to at least be room temp before cutting or they will not hold their shape.

Cut each potato in half.



Cut each potato in half again.



Cut in half again.



You should end up with 1/8th chunks.



In a large bowl add 1/4 cup Castillo de Pinar olive oil.....add cut potatoes



toss by hand until fully coated. Sprinkle with granulated garlic, pepper, and Froggit All In One Spice, generously.

Pre heat a large non stick skillet on medium **high** heat, adding 1TBS olive oil.



Wait until the oil is hot and popping slightly, then add a single layer of potatoes.



Toss potatoes every four min until they begin to turn golden brown. This takes about 10-15 min.

Reduce heat to medium for the next 5-8 min and continue tossing potatoes to prevent burning.



Once they are dark golden and slightly crisp turn off the heat. Add chopped green onions and shredded cheddar, toss to coat and melt.



Serve and Enjoy!