

The Chef's Table

Homemade Hash Browns

2 Small to medium sized Russet Potatoes (Figure 1 per person)
4 tablespoons Unsalted Butter, melted
Kosher Salt
Freshly Ground Black Pepper

The Day Before:

Wash potatoes and pierce with a fork. Place potatoes in a cold oven on the rack in the center position and close the door. Turn oven on to 335° and set your timer for 30 minutes. After thirty minutes remove potatoes from the oven to a cooling rack and leave them out overnight for use the next morning. DO NOT refrigerate the potatoes it will cause them to turn brown inside..... not bad for you, just ugly looking.

Cooking:

Pre-heat a flat griddle on your stove over medium low heat. (Depending upon your stove you may want to raise this to just below medium.) In the meantime, grate the potatoes with your food processor or hand grater. (They need not be peeled, the skins are good for you and add a great flavor.) When the griddle is hot spread about one to two tablespoons of the melted butter on the griddle. Put the potatoes evenly on the griddle and drizzle one to two more tablespoons of the melted butter over them. Take it easy with the butter. You do not want the browns to get too wet. Season them with the salt and freshly ground pepper. Do not disturb the potatoes for about 7 to 10 minutes. Carefully lift one edge to check on their doneness. When they are GBAD (Golden Brown and Delicious) gently turn them over and repeat the process. Total cooking time is about 20 minutes.

Serve hot!