

Breakfast Hash Browns

Unit: Griddle or Large Skillet

**6-8 - Red potatoes cut on #2 blade
cooking oil (not olive oil)**

**1 - Onion cut on #2 blade
(optional) hot peppers diced**

First, cut the potatoes into a bowl and rinse cold water over them to remove some of the starch. Drain them and pat them dry. Cut up any other veggies you want in them.

Preheat the unit on medium-high heat for 3-4 minutes and coat the unit with cooking oil. **Do not use olive oil!! It doesn't hold up to heat!** Spread a thin layer of the potatoes with whatever veggies you want and leave the lid completely off of the unit.

Do not stir the potatoes around. Let them cook until the potatoes are golden brown and flip them only one time with a metal spatula. Remove them when they are done and make another batch until you have the amount that you want.

***** You may want to coat the skillet again before doing the second batch****