



HASHED BROWNS

DIRECTIONS:

1. Melt the butter in a large skillet over medium heat.
2. Add potatoes, onions, salt, and pepper. Cook for 20 to 25 minutes, turning occasionally, until the potatoes are browned and the onion caramelizes.
3. Remove from heat and season with additional salt and pepper to taste.

YOU WILL NEED:

- 1 ½ lbs. potatoes, peeled and cut into ½-inch cubes
- 5 Tablespoons unsalted butter
- 2 medium onions, chopped
- 2 teaspoons sea salt
- ½ teaspoon black pepper



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