

# THE CULINARY

## *Playground*



### **Waffle Iron Hash Browns**

- 1 large russet (baking) potato, (about 1 cup after peeling and shredding)
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 tablespoon unsalted butter, melted

Peel and shred potato. Using your hands, squeeze as much water out of the shredded potatoes as you can.

Spray waffle iron with non-stick spray.

Preheat waffle iron. If it has temperature controls, set it to medium.

In a mixing bowl, combine shredded potato, melted butter, salt, and pepper.

Spread potatoes into waffle iron, and close lid. (The pressure of the lid will compress the potatoes and help them emerge as a cohesive, waffled unit.) Cook for 2 minutes, then press down on lid to further compress potatoes (be careful: lid may be hot).

Continue cooking potatoes for another minutes longer, then begin checking them: the are ready when potatoes are golden brown all over, about 1 to 2 minutes longer.

Serve hot with eggs or any other breakfast foods.