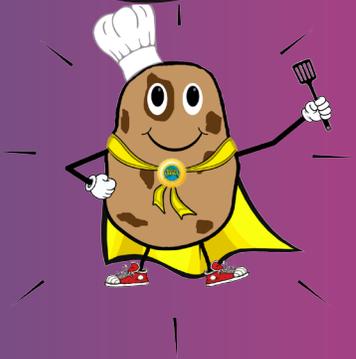


Hash Brown Cakes



Ingredients

- 1 pound Alaska Grown Yukon gold potatoes, scrubbed well and dried
- 1 shallot, peeled
- 1/2 cup shredded Cheddar
- 1/3 cup all-purpose flour
- 2 tablespoons chopped fresh parsley
- 1 large egg, lightly beaten
- Kosher salt and freshly ground black pepper
- Peanut oil, for frying

Recipe courtesy of and adapted from:
The Food Network



Directions

- Grate the potatoes and shallot using your food processor. Add to a colander and squeeze dry using a clean tea towel, making sure to get rid of all of the moisture. Place the potatoes and shallots in a bowl along with the cheese, flour, parsley, egg and some salt and pepper. Mix well.
- Heat about 1/4 cup peanut oil in a large cast-iron skillet until hot. Scoop 1/4 cup potato mixture into the skillet and flatten with a spatula. Cook until golden and crisp, 2 to 3 minutes, and then flip and cook another 2 minutes. Remove to a paper-towel-lined baking sheet to drain. Repeat in batches.

Cook's Note: To keep hash brown cakes warm before serving, place in a single layer on a wire rack set over a baking sheet and place in a 200 degree F oven.