



Long Livo

Crispy Hash Browns Recipe – Perfectly Crunchy

15 min
Prep time

4
Servings

20 min
Cook time

Easy
Difficulty

35 min
Total time

American
Cuisine

Ingredients

Main Ingredients

- ☐ 2 large russet potatoes, peeled
- ☐ 1/4 cup all-purpose flour
- ☐ 1 tsp salt
- ☐ 1/2 tsp freshly ground black pepper

- ☐ 1 tbsp lemon juice
- ☐ 2 tbsp butter
- ☐ 2 tbsp vegetable oil

Optional Add-ins

- ☐ 2 tbsp chopped fresh chives
- ☐ 1/4 cup shredded cheddar cheese

Instructions

- 1** Grate the potatoes using a coarse grater, then place them in a bowl of cold water with the lemon juice; let sit for 5 minutes.
- 2** Drain and pat the shreds dry with a clean kitchen towel – this part is crucial for crispness.
- 3** In a large bowl, toss the dry potatoes with flour, salt, and pepper until evenly coated.
- 4** Heat butter and oil in a cast-iron skillet over medium-high heat until foamy; spread the potato mixture in an even layer.
- 5** Cook without stirring for 4-5 minutes, then gently flip the patty and cook the other side until golden brown and crispy.
- 6** Transfer to a paper-towel-lined plate, sprinkle optional chives or cheese, and serve immediately.

Nutrition per serving

210 kcal
Calories

3 g
Protein

26 g
Carbs

9 g
Fat

Tips & notes

- Do not overcrowd the pan; crowding traps steam and prevents browning.
- If you prefer extra flavor, add a pinch of smoked paprika to the seasoning.
- For a lighter version, substitute half the butter with olive oil.