

TIM FARMER'S COUNTRY KITCHEN

HASH BROWNS

1-2 redskin potatoes, shredded
1 egg
1 *tablespoon onion, shredded*
Flour
Salt
Pepper
Oil/Butter

Mix together all ingredients but oil/butter. Grease panini press on top and bottom and scoop potatoes in ball and press flat on press. Close and cook on medium/high heat. Can add more butter as continues to cook. Cook until golden brown and either serve immediately or keep warm in oven on low until serving.

