



## HASH BROWN CAKE by Alex Hitz

Yield: One Large cake, 6 to 8 servings

2 pounds russet potatoes

2 T salted butter

1/3 c diced yellow or white onions

1 1/2 t salt

1/4 t ground black pepper

2 T grated Parmesan, firmly packed

5 T clarified butter available at most upscale grocery stores

Bring a large pot of water to boil. Peel the potatoes.

Steam the peeled potatoes over the boiling water for 14 minutes exactly.

In a medium skillet over medium high heat, melt the butter.

When the foaming has subsided, add the onions and sauté them until they are translucent, 3 to 5 minutes.

Grate the steam potatoes using a grater or a food processor.

In a large mixing bowl, combine the sautéed onions, salt, pepper, grated potatoes, and Parmesan cheese.

Toss them and mixed them together well.

In a heavy skillet over high heat, heat the clarified butter.

when the pan is hot, press the potato mixture firmly into the pan. Turn the heat down to medium.

Cook the potatoes over medium heat until they are brown and crusty, approximately 10 to 15 minutes. Lift the potato cake from the pan and, before you flip it, add the remaining clarified butter to the pan. Flip the potato cake and cook until the other side is brown. Remove it from the pan and let it rest for at least 5 minutes before cutting it into whatever size pieces you desire.

NOTE:I find these potatoes are much better if you weigh them down while you are cooking them. Do this with a heavy skillet or a cake pan or anything else that will apply pressure to the potatoes. Also, I call for medium heat but medium-low may work better, as the potatoes will get crustier on the outside.