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## What Geeks Eat...

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### Savory Hash Brown Potatoes

3 pounds of potatoes, boiled and chilled\*  
1 large yellow onion, diced  
½ stick of butter  
salt  
pepper

\*I almost always leave the peel on my potatoes as it's less work and more flavor.

Heat a large heavy skillet over a medium flame. Add the butter and swirl the pan to melt the butter while not allowing it to burn. Add the chopped onion and sprinkle it with salt.

Dice the potatoes into chunks not more than one inch square in size. Transfer the potatoes into the skillet. Sprinkle the potatoes with salt. When you start to smell the onions browning it is time to stir/flip the hash browns (usually this is 3 or 4 minutes after I've added the potatoes, depending on how long it takes me to dice the potatoes). Slip a thin, sharp, flexible spatula under the onion layer and flip, continue to work your way around the pan until it has all been flipped. Don't expect it to look tidy or evenly browned or flipped...it will be chaotic looking.

After about 7 or 8 minutes flip again. Resist flipping earlier...resist it! Do the flip thing a total of 3 or 4 times depending on how brown you like your hash browns. Usually start to finish it takes about 30 minutes, maybe a little more.