



♥ recipes worth sharing

Crispy Skillet Hash Browns

Crispy hash browns are one of my favorite ways to enjoy potatoes, so I created a Recipe Rhino version with a deeply golden, shatteringly crisp exterior and a tender center. After researching highly rated recipes and comparing their techniques, this version keeps things simple while using the most dependable methods: russet potatoes, thorough moisture removal, moderate heat, and a little butter after flipping for extra flavor.



PREP TIME

15 min



COOK TIME

18–22 min



TOTAL TIME

33–37 min



YIELD

4 servings

INGREDIENTS

- 4 medium russet potatoes, about 1¾ pounds
- 1 teaspoon kosher salt, plus more for serving
- 3 tablespoons neutral oil, such as vegetable, canola, avocado, or peanut oil
- 1 tablespoon butter
- Additional neutral oil, if needed
- Ketchup, for serving, optional

RHINO TIP

After salting the shredded potatoes, gather them tightly in a clean flour sack towel, then twist and squeeze firmly until almost no liquid comes out. The drier the potatoes are, the crispier the hash brown will become. Cook over medium heat and wait until the first side is deeply golden and releases easily before attempting to flip it.



STEP-BY-STEP INSTRUCTIONS

1



Peel and grate the potatoes.

Peel the potatoes, then grate them using the large holes of a box grater. Transfer the shredded potatoes to a large bowl.

2



Salt and rest the potatoes.

Sprinkle the potatoes with 1 teaspoon kosher salt and toss well. Let them stand for 5–10 minutes so the salt can draw out excess moisture.

3



Squeeze out the moisture.

Transfer the potatoes to the center of a clean flour sack towel. Gather the towel around them, then twist and squeeze firmly until almost no liquid comes out.

4



Press into the skillet.

Heat 3 tablespoons neutral oil in a 10-inch nonstick skillet over medium heat. Spread the potatoes evenly in the skillet. Press them into a compact layer and tuck in the edges.

5



Cook the first side.

Cook for 8–10 minutes, until the underside is deeply golden, crisp, and releases easily from the pan.

6



Flip the hash brown.

Place a plate slightly larger than the skillet over the top and carefully invert the hash brown. Return the empty skillet to medium heat and add the butter, along with a little additional neutral oil if needed.

7



Cook the second side and serve.

Cook another 8–10 minutes, until the second side is deeply golden and crisp and the center is tender. Slide onto a plate, season with more kosher salt, and serve hot with ketchup, if desired.

TIPS & VARIATIONS

ADD ONION

Mix ½ cup finely grated or very thinly sliced onion into the dried potatoes before cooking. Squeeze excess moisture from the onion first so it does not soften the crust.



CHEESY HASH BROWNS

Sprinkle ½ cup shredded sharp cheddar over the cooked side immediately after flipping. Cover the skillet briefly near the end of cooking so the cheese melts.



SEASON IT YOUR WAY

Add black pepper, garlic powder, smoked paprika, or seasoned salt to the potatoes after squeezing them dry. Avoid adding wet seasonings before cooking.



INDIVIDUAL HASH BROWNS

Divide the potatoes into four smaller portions instead of making one large potato cake. Smaller hash browns are easier to flip and provide more crisp edges.



CRISPY HERB HASH BROWNS

Add 1 tablespoon finely chopped chives or green onions to the potatoes after squeezing them dry. Keep the amount modest so the potatoes still crisp well.



♥ Family favorites, one recipe at a time. ♥