



cara price

SWEET POTATO HASHBROWNS

INGREDIENTS

- 6-8 cups finely shredded sweet potatoes
- 1 tablespoon arrowroot flour
- 1 tablespoon salt
- 1 teaspoon each: paprika & pepper
- 1/2 teaspoon each: garlic powder & dried thyme
- 1/4 teaspoon onion powder
- about 3 tablespoons ghee

DIRECTIONS

heat a large griddle or flat bottom pan to 350.

wrap shredded potatoes in a large kitchen towel or paper towels & squeeze out as much moisture as possible.

place potatoes & all seasonings in a large bowl & toss, thoroughly coating potatoes in seasoning.

working in batches, melt very small amounts of ghee on griddle & place potatoes on griddle. press with the back of a spatula to flatten.

resist the urge to move them for 5-7 minutes to let them get golden brown on the bottom side, then flip in as large of portions as possible & cook another 5-7 minutes to brown evenly.

serve immediately.