

Crispy Homemade Hash Browns That Taste Just Like McDonald's

Homemade McDonald's Hash Browns



TIME
6 min

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INGREDIENTS

- 2 large russet potatoes
- 1 teaspoon salt
- ... teaspoon black pepper
- 1 tablespoon cornstarch

Vegetable oil, for frying

Instructions:

1. Prepare the Potatoes:

Peel and grate the potatoes using a box grater.

Place the grated potatoes in a bowl of cold water, stir gently to remove excess starch, then drain.

Wrap the potatoes in a clean kitchen towel and squeeze out as much moisture as possible. This is key for that crispy finish.

2. Cook the Potatoes:

Heat a small amount of vegetable oil in a non-stick skillet over medium heat.

Add the grated potatoes and cook, stirring occasionally, for about 5-6 minutes until tender but not browned.

Remove from heat and let them cool for a few minutes.

3. Form the Patties:

Transfer the cooled potatoes to a mixing bowl.

Add salt, pepper, and cornstarch. Mix thoroughly until evenly combined.

Take about ... cup of the mixture and shape it into an oval patty. Repeat until all the mixture is

used.

4. Fry the Hash Browns:

Heat about ... inch of vegetable oil in a skillet over medium-high heat.

Carefully place the patties in the hot oil. Fry for 2-3 minutes per side, until golden and crispy.

Drain on paper towels before serving.

Notes & Tips:

Squeeze, squeeze, squeeze! The drier your potatoes, the crispier your hash browns.

For added flavor, toss in a pinch of garlic powder or onion powder to the mix.

Want them extra thick? Chill the formed patties for 30 minutes before frying to help them hold their shape.

Freezer-Friendly Tip:

Serving Suggestions & Pairings:

This One-Pan Breakfast Bake for a complete morning feast

A stack of Cottage Cheese Pancakes for a high-protein brunch

Or on the go with a side of ketchup, hot sauce, or spicy mayo

More Recipes You'll Love:

3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies

One-Pan Breakfast Bake

Cottage Cheese Pancakes

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16. Freezer-Friendly Tip: You can freeze the patties before frying! After forming them, place on a baking sheet and freeze solid. Transfer to a freezer bag and store for up to 2 months. Fry straight from frozen, adding an extra minute or two to the cooking time.
17. Serving Suggestions & Pairings: These hash browns are breakfast royalty-serve them with:
18. This : One-Pan Breakfast Bake for a complete morning feast
19. A stack of : Cottage Cheese Pancakes for a high-protein brunch
20. Or on the go with a side of ketchup, hot sauce, or spicy mayo
21. Finish the meal with a warm treat like : Hot Chocolate Cookie Cups, or cool it down with a No-Bake Ice Cream Sandwich Cake.
22. More Recipes You'll Love: 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies
23. One-: Pan Breakfast Bake
24. Cottage : Cheese Pancakes
25. Final Thoughts: Whether you're recreating your favorite fast food breakfast or just craving that irresistible crunch, these Homemade McDonald's Hash Browns deliver every time. With just a few pantry staples and some simple technique, you'll never have to settle for soggy or bland again.

SWAPS & NOTES

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