



## Recipe: Use Your Potatoes

To freeze potatoes for hash browns, shred potatoes; hold in a bowl of cold water until all potatoes are shredded. Drain and blanch in boiling water about 3 minutes. Drain, rinse in cold water, drain again and pat dry. Pack into freezer containers or resealable bags. Store in the freezer for up to 1 year. Use frozen in favorite dishes calling for frozen hash brown potatoes. For fries, cut potatoes and hold in cold water until all potatoes are cut. Blanch in boiling water for 2 minutes; plunge into cold water; drain and dry well with paper towels. Fry in hot oil (375°) until very light brown. Drain on paper towels until cool. Pack into freezer containers or bags. Later, fry frozen potatoes in deep fat preheated to 375° until crisp and golden brown.

