

Waffle Hashbrowns (vegan)



Ingredients

4 large raw potatoes, washed and scrubbed (do not peel)
¾ tsp salt
1 Tbsp corn starch

Directions

In a food processor using the grater blade: grate potatoes then transfer to bowl. Remove slicing blade and change to cutting blade then return half of the grated potatoes to food processor and pulse until it is a saucy consistency. Transfer to a bowl and then pulse the remaining grated potatoes and pour into bowl containing the rest of the processed potatoes. Add salt and cornstarch. Mix well, then spray waffle iron with a non-stick cooking spray and pour 1 cup on hot griddle. Close lid and cook until potatoes are crisp and golden. Serve hot.

Yields: 4 Waffle Hashbrowns