

# Hashbrown Burger





Serving : 1 Burger



Time : 0.5 - 1 hour

# Ingredients

## **For Hashbrowns**

Potatoes, peeled and grated, 2-3  
All-purpose flour, 1 cup  
Cheddar cheese, grated, 1 cup  
Red paprika, 1 teaspoon  
Salt, as per taste  
Black pepper, crushed, 1 teaspoon  
Cornflour, 1 tablespoon  
Fresh coriander, 1 cup  
Water, cold  
Vegetable oil, for shallow frying

## **For Burgers**

Wholewheat burger buns  
Lettuce, any kind, 4-5 leaves  
Tomatoes, Sliced, 1 big  
Onions, Sliced, 1 big  
Cheese slices, 1-2  
Veg Mayonaise, 1 tablespoon  
Cucumber, ribboned, 1/2



# Directions

## For Hashbrowns

- Grate Potatoes and put in cold water. Let them sit for 2-3 mins. Extract all water from potatoes with the help of cheesecloth.
- Take squeezed potatoes in a bowl. Add flour, cheese, paprika, salt, black pepper, cornflour,
- and fresh coriander. Mix everything. The texture will be binding.
- Take a handful of the mixture and shape them into a patty.
- Heat oil in a pan, shallow fry hashbrown patties by flipping it several times till it gets golden brown.
- Hashbrown Patty is ready. The mixture will make 3-4 Patties.

## For Burgers

- Cut Burger buns into half. Toast them in the same pan in which you prepared the patty. Don't use oil.
- Now assemble the burger by adding Lettuce, Tomato, Onion, Hashbrown patty, Veg mayo, Cheese slices and cucumber ribbons.
- Your Hush Hush Hashbrown Burger is Ready.
- Serve it with french fries, coleslaw, or wafers.



# Notes

- You may use any kind of Buns, lettuces, cheese, mayo as per availability
- Hashbrown mixture will get soggy with time. Prepare it soon after mixing. If it turns out too soggy that you cant work with it, add some cornflour.
- Don't use water at all in the mixture. Squeeze out all water completely.
- You may inculcate ingredients you like in your Burger, experimentation is always welcome.

*Thanks*

