

# HEARTY CUT HASH BROWNS #816

## Preparation Instruction

### Overnight Refresh

Fill carton to fill line with hot tap water at 150° – 160°F (65° – 70°C).

Reclose carton and refrigerate overnight, placing cartons about 1" apart.

### 10 Minute Refresh

Fill carton to fill line with water from hot water dispenser at 180° – 190°F (80° – 90°C).

Reclose and let stand at room temperature for 10 minutes.

### 30 Minute Refresh

Fill carton to fill line with hot tap water at 150° – 160°F (65° – 70°C).

Reclose and let stand at room temperature for 30 minutes.

NOTE: When ready to use, drain, transfer to holding pan and fluff. Refreshed hash browns store up to 3 days under proper refrigeration.

### To Brown

Place hash browns on a well-oiled grill at 375° – 400°F (190° – 205°C).

Grill 3-4 minutes, until golden brown. Grilling required on one side only.

### Oven Preparation

Place refreshed hash browns in full size steam table pan.

Fold in 1 1/2 cups (350 mL) of melted butter, margarine or oil and layer about an inch thick.

Sprinkle with seasoned salt or paprika.

Bake at 450°F (235°C) for 8-10 minutes in a convection oven, or 525°F (275°C) for 12-15 minutes in a conventional oven.

### For Smaller Number of Servings

Pour out a measured volume of dehydrated hash browns per chart below.

Add an equal volume of hot tap water.

Let stand at room temperature for 30 minutes, then drain.

Cook on a well-oiled grill or pan as above.

## YIELD CHART

| 3 oz (85g) Servings | Dehydrated Hash Browns | Hot Tap Water<br>150°-160°F (65°-70°C) |
|---------------------|------------------------|--|
| 3                   | 1 cup (250 mL)         | 1 cup (250 mL)                         |
| 6                   | 2 cups (500 mL)        | 2 cups (500 mL)                        |

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