Oven Hash Browns

Serves: 8 cups Active time: 35 min Total time: 35 min

Ingredients

¾ cup water (or use ½ cup coconut milk and don't blend)
½ cup raw cashew nuts (omit if using coconut milk)
½ Tbsp onion powder
½ tsp garlic powder
1 Tbsp mushroom seasoning (or homemade mushroom powder)
½ cup finely diced onion
8 cups shredded potatoes (slightly undercooked)
Note: either steamed or boiled

Directions

- Blend cashews and water with seasonings for at least 1 minute until smooth. (May use 1 cup coconut milk instead)
- Pour over potatoes and add the diced onion. Mix well with hands to coat all the potatoes.
- Place on a nonstick or lightly oiled cookie sheet and place on bottom rack of unheated oven. Turn on the oven to 200 degrees Celsius and bake for 20-30 minutes until golden brown on the edges and lightly browned in places on the bottom. Don't overbake, or they will become dry.
- Pile in a serving dish to retain some of the moisture and serve. The serving dish may be covered and placed in a warm oven. Don't leave them warming for more than 30 minutes – they will begin to discolor.

Note: These potatoes can be made into patties before baking. Just form into patties on a cookie sheet instead of spreading them out, and bake the same oven hash browns. Remove from oven when patties are golden brown on the bottom.