Golden Skillet Hash Browns

2 side-dish portions of crisp, tender diced potatoes · Active 20 min · Cooking 30 min · Total 55 min

Ingredients

• About 3 medium floury potatoes, scrubbed and peeled to give 14 oz/400 g prepared flesh

• 4 cups drinking water (1 liter), for simmering, drained away

• 1 tablespoon plus 1 teaspoon neutral cooking oil (20 ml)

• ⅓ teaspoon fine salt (2 g)

• ¼ teaspoon ground black pepper (0.5 g)

Set out

Stovetop with 1 burner, Saucepan of at least 2 qt/2 L and colander, Heavy nonstick or well-seasoned skillet with usable flat base at least 10 in/25 cm across, Knife, vegetable board, kitchen scale and measuring spoons, Heatproof spatula, clean tray and serving plates, Food thermometer for checking reheated leftovers

Allergens

No major US allergen is intentionally included in the base recipe. Check the cooking oil and any substitutions for additional ingredients or cross-contact.

Make it

1. Cut the prepared potatoes into even ⅜-in/1-cm cubes. Put in the saucepan with the 1 liter water. Bring to a simmer, then cook gently for about 6–8 minutes, checking early: the outside should soften while the cubes still hold their shape. A fork should enter with slight resistance. Do not reduce them to mash.

2. Drain in the colander. Spread on the clean tray for about 5 minutes so visible steam and surface moisture escape. This short drying stage is part of continuous preparation, not a storage method.

3. Heat all 20 ml oil in the skillet over medium heat. Add the potatoes in a shallow, uncrowded layer. If the stated flat base cannot hold them without crowding, use two batches and extend the clock rather than stacking them.

4. Cook about 5 minutes undisturbed, until the undersides begin to brown. Turn with the spatula, then continue 10–15 minutes, turning a few times and reducing heat if the outside darkens before the centers soften.

5. Add all the salt and pepper in the last 2 minutes. Split and taste a cooked cube to check that its center is fully tender, with no hard raw core; continue over gentler heat if needed. Divide all the potatoes between 2 plates and serve promptly. No onion, eggs, meat, sauce or garnish is included.

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A useful detail

The 55-minute estimate allows 20 minutes for preparation and bringing water to a simmer, up to 8 minutes simmering, 5 minutes drying and up to 20 minutes browning. The cook clock rounds the simmering and browning stages to 30 minutes. Pan fit and the potato variety can extend cooking. Tender centers and browned surfaces are both required.

Keep it well

Refrigerate leftovers promptly in a shallow covered container within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below. Use within 2 days. Reheat only the portion needed in a covered skillet until it reaches 165°F/74°C throughout, then uncover briefly to dry the surface. Discard food left beyond the stated room-temperature limits.

Modern recipe and historical connection

Contemporary Los Angeles Times reporting identifies hash browns among the breakfast components to be supplied. UPI’s later report says Bundy refused breakfast. Diced potatoes, quantities, oil and this simmer-then-skillet method are new home-kitchen decisions; the recipe does not imply he ate them.

Another way

Use scrubbed thin-skinned potatoes without peeling, retaining 400 g prepared potato and the same 1-cm cut. Check tenderness rather than shortening the clock automatically.

Omit the black pepper for plain salted potatoes; no seasoning choice is established by the historical breakfast report.