

## Beef Hash Browns

### Ingredients:

120g minced beef  
2 potatoes, chopped finely  
1/2 onion chopped finely  
1 tbsp. ketchup

### Seasoning:

4 tbsp. flour  
salt and pepper, to taste

### Marinade:

1/2 tsp. sugar  
2 tsp. corn flour  
1 tsp. soy sauce  
2 tsp. olive oil  
some pepper  
1 egg yolk

### Directions:

1. Chop finely the onion.
2. Marinade the beef, then mix well with onion.
3. Peel the potatoes and shred, soak in water and then squeeze to dry. Sprinkle with seasonings and mix with beef.
4. Heat up a frying pan with some oil. Put in a spoon of shredded potato one by one to pan-fry on medium heat.
5. When the hash browns are light brown on the bottom, flip them over. Press gently to flatten, pan-fry until brownish and cooked.
6. Remove the hash browns and put them on plates.
7. Serve with ketchup.

Serve: 6