

Lo Salt Hashbrown Patties

6 cup no salt frozen, shredded hashbrowns
3 packets no salt beef bouillon
1 cup Hungry Jack instant mashed potatoes (the lowest sodium of the instant potatoes I looked at, 45 mg sodium per cup)
5 eggs, beaten
garlic powder
onion powder
1 medium onion, finely chopped.

Mix all ingredients together, use 1/3 cup measure to portion. Form patties, put in frig for 30 minutes. Fry until brown. Use right away or freeze patties individually on a tray for 1 - 2 hours then put in a freezer storage container with wax paper or parchment paper between patties to use as needed.