

Potato Lefse Recipe

Peel and cook potatoes in just enough water to almost cover them.

When cooked soft but not mushy, drain and put through ricer.

Make the following recipe with 2 cup batches – any more gets dried out. Cover remaining potatoes between batches to keep moist.

2 C riced potatoes

3 Tbsp. vegetable oil

2 Tbsp. half & half (or condensed milk)

1 Tbsp. sugar

$\frac{3}{4}$ C (scant) flour (use full $\frac{3}{4}$ C at first, when potatoes are most moist)

Mix well and then Use $\frac{1}{3}$ cup measure (or roll out and divide into 7 parts). Roll into 7 balls. Roll in hand 20-40 times until smooth.

Roll out into 10-12-inch circles and place on grill.

Bake on a hot griddle (420-450°F). Adjust temperature if the rounds cook too fast or too slow.

Preparation for Making Lefse

You will need to have the following on hand

To prepare the potatoes

Apron (for all stages)

Large Kettle (for cooking potatoes)

Large spoon

Ricer

Bowl for ricing (& towel to cover

To keep from drying out)

Hot pads

For making dough lefse

Canola oil

Half & Half

Sugar

Salt

Flour

Measuring cups

2c, $\frac{3}{4}$ c, $\frac{2}{3}$ c, $\frac{1}{3}$ c (or $\frac{1}{3}$ c Ice cream scoop)

Measuring spoons

(2) 1 Tbsp. $\frac{1}{2}$ tsp.

Strainer (if desired for flouring rolling board)

For Baking

Grill or Lefse Griddle

Grill Board

Board for under grill & grill board

Rolling pin & covers

Lefse stick

Silicone brushes

Temporary holding for baked

Plastic sheet

Towel

Clean Cloth

For Packaging

Food storage bags

Heavy duty freezer aluminum foil

Marking pen