

Recipe for Lefse 1991

20 cups riced potatoes (20 cups = 10 lbs)

add 1 cup melted Crisco to riced potatoes

cool potatoes. do not refrigerate

store on basement floor. cover container with towel to prevent wetness

next day:

add 8 eggs

2 teaspoons baking powder

3 tablespoons salt

2 cups flour

use approx. 2 more cups flour while kneading into loaves

place loaves on cookie sheet

keep cool in fridge until needed

** DO NOT MIX AHEAD OF TIME **

Change in recipe for variety of potatoes:

Netted Gems

As above

Red Potato

6 eggs

3+ cups flour

Rest as above

Instr. for cooking potatoes (1 batch = 10 lbs)

Be sure that people cooking lefse have ricers.

Peel and cook potatoes until well done. (DO NOT UNDER COOK OR ADD SALT). Drain.

Rice (don't mash) potatoes. Stir in 1 cup melted crisco immediately after ricing. Rice again, to enhance quality (lump free). Place riced potatoes in a cool place over night e.g. basement floor. Don't refrigerate, because texture becomes too hard and wet. Don't pack, leave fluffy. Cover container with towel.

* Please Note

You have received 20 lbs. of potatoes so pour 2 cups of Crisco over the 20 lbs. of potatoes.

If any questions call B. Ogryzlo 652-6831