

Potato lefse

(Makes about 20 rounds)

Ingredients

- 5 pounds Russet/Burbank or Russet potatoes
- ½ pound butter
- 1 cup whipping cream
- 2 ¾ teaspoons salt
- 1 ½ tablespoons sugar
- All purpose flour – 3 cups plus more for pastry cloth and rolling pin sock

Directions

Peel, boil potatoes just until done, not mushy. Drain and rice the potatoes.

With a potato masher, mash in the butter, whipping cream, salt, and sugar until no lumps remain and the mashed potatoes are nice and fluffy.

Turn into a large bowl, smooth the top and chill, UNCOVERED, 8 hours or overnight.

Remove bowl from the refrigerator and cut into two equal parts. Refrigerate the remaining part.

Working with one half at a time, mix in 1 ½ cups all-purpose flour. Using your hands, mix the flour into the potato mixture until well blended. Once you add flour to the potatoes, you are committed to that batch of dough. If you let it stand too long, it will get soft and sticky and impossible to work with.

With an ice cream scoop, measure out the dough and form quickly into balls. Dust with flour and flatten.

Rub plenty of flour into the cloth-covered pastry board and the rolling pin sock. Flatten a ball of dough and with a flour-coated rolling pin, roll the dough out evenly into a large circle, about 13-14 inches in diameter.

Using a lefse stick (flat side down) transfer the round onto the heated grill. The lefse will begin to bubble. Peek at the grilled side – you're looking for nice, light brown spots. Slide the stick under it (flat side down), and flip the round over. IF THE EDGES BEGIN TO GET DRY, BROWN AND CURL, YOU ARE COOKING THEM TOO LONG AT TOO LOW TEMPERATURE AND IF IT BROWNS TOO QUICKLY AND BURNS YOU NEED TO LOWER THE HEAT.

Stack the cooked rounds one on top of the other and cover with the towel and plastic. You'll need one towel and plastic for each half of the dough. Cool 4-5 hours, then carefully fold each into quarters and place into plastic bags. Refrigerate up to 2 days or freeze.