

Barb Peterson's Lefse Recipe

8 cups riced potatoes (about 6.5 pounds)

$\frac{3}{4}$ cup cream

$\frac{3}{4}$ cup butter

2 tablespoons sugar

2 teaspoons salt

4 cups flour

Additional flour for rolling

Peel potatoes and cook. Drain and let set in a shallow dish for about 20-30 minutes to let the steam off. This will reduce the moisture and require less flour later, resulting in better flavor--and help prevent sticking. Rice potatoes; ricing vs. mashing will remove all lumps which are also cause for sticking. Add cream, butter, sugar, and salt. Mix well and refrigerate overnight or until thoroughly chilled.

The next day, add 4 cups of flour, work in well and form balls ($\frac{1}{3}$ c each). Keep balls of dough chilled until ready to roll; cold potatoes are easier to roll than room temperature.

Flour ball of dough, then roll out thin on a floured pasty board with a floured sleeve-covered rolling pin, if you have them; using them will help prevent sticking and require less flour to roll out; otherwise significantly more flour will be needed.

Use lefse stick(s) to lift from pasty board to a dry hot grill (~400 degrees) and turn to grill both sides until light brown spotting occurs (30-60 seconds per side). The lefse should not be crisp. Remove excess flour from grill using a pastry brush. Another tip—use two lefse sticks, one 'hot' for picking up of the grill, one 'cold' for picking up off the pastry board. A hot stick will quickly soften your thinly rolled lefse making it easy to break a hole while working it off your pastry board.

Stack sheets of lefse together on towels and also cover with a towel to prevent drying out. Cooled lefse may be stored in zip-lock bags. A pizza wheel works well for cutting into wedges. Freezes well.