

JOLEEN'S LEFSE RECIPE

INGREDIENTS

- 3 C Mashed red potatoes
- 1Tbl Sugar
- 1tsp Salt
- 5Tbl Melted margarine or butter
- 2Tbl Whipping cream

DIRECTIONS

1. Peel potatoes and boil until tender.
2. Rice the potatoes.
3. Mix with a mixer the following: The warm riced potatoes, sugar, salt, margarine or butter and cream.
4. Cover potatoes with paper towel (to absorb excess moisture) and a loose piece of plastic wrap. Chill overnight
5. Before rolling mix in one cup flour. Roll into 8" flats and grill. Makes one dozen lefse.

