



## Lefse Recipe

4 ½lbs of potatoes – half and half red and white  
Boil Potatoes (Skins on) with plenty of salt  
Run cool water over potatoes until you can handle them  
Skin and Rice or Mash Potatoes  
Add ½lb butter  
Add 2 T Salt

Cool Until the Next Day

Heat ½-1 cup of milk or cream and Pour over Potato Mixture  
Stir milk into potatoes – Mix potatoes well using masher  
Add approximately 3 cups of flour (You just hafta know how much)

Wack Up the batch into approximately 6 logs and put them back into the 13x9 pan  
Wack up the logs into 6 parts each. (approx) This all depends on the size of the lefse you can roll out

Rolling the Lefse – It is arguable that this is the tricky part.

Enough flour so it doesn't fall apart...is thin and goooooood. You just have to know what you're doing.

*submitted by Chad Bremmon 12/13/2003*