



# Lefse

*From the kitchen of Lousie & Jan*

*5 lbs white potatoes, peeled and cut up.  
Boil and rice into a clean bowl.*

*Add 1 stick butter, 5 oz. evaporated milk, 1/2 cup canola oil,  
1 1/4 tsp salt, and 1 tbsp sugar (optional)*

*Stir well and cover with plastic wrap. Refrigerate until cold.*

*When cold, remove plastic wrap and pat dry any moisture that has  
accumulated on surface of dough.*

*Add 3 1/2 c flour. Mix in by hand, and roll dough into balls the  
approximate size of golf balls. Place balls on cookie sheet and  
refrigerate. Take out 3 or 4 at a time to keep remaining dough cold.  
(As dough warms, it becomes sticky and hard to handle.)*

*Using additional flour on rolling pin and pastry cloth, roll into rounds  
like pie crust. Bake on griddle with no additional fat at about  
450 degrees, turning to brown both sides. (Approximately 1 1/2 min  
per side.) Baked lefse will remain basically "white" with browned spots.*

*Makes about 35 pieces.*

*Apply butter, butter and sugar, or jam, roll up and enjoy!*