

NORTH DAKOTA

LEFSE (North Dakota Potato Crepe)

Serves 15

INGREDIENTS:

- 10 pounds potatoes, peeled
- ½ cup butter
- 1/3 cup heavy cream
- 1 TBSP salt
- 1 TBSP white sugar
- 2 ½ cups all-purpose flour
- Serving suggestion: sugar and butter



DIRECTIONS:

1. Put the whole potatoes in a pot and cover with cold water by 2 inches. Bring to a boil and simmer gently until a fork goes through the potatoes with little resistance (about 40 minutes).
2. Cut the potatoes into smaller chunks and press through a ricer. If you don't have a ricer, mash the potatoes with a fork or masher.
3. Place into a large bowl. Beat butter, cream, salt and sugar in the hot riced potatoes. Let cool to room temperature.
4. Stir flour into the potato mixture. Pull off pieces of the dough and form into walnut-sized balls. Lightly flour a pastry cloth, a sheet of parchment or wax paper and roll out lefse balls to 1/8 inch thickness.
5. Heat a large nonstick skillet over medium heat. Turn the parchment dough onto your hand. Place the dough directly in the heated skillet. Cook on one side about 1 minute (until some brown speckles start to form). Flip dough and cook for an additional 30 seconds. Transfer the cooked lefse to a plate and keep covered with a clean kitchen towel. Repeat with the remaining dough.
6. To serve, spread butter and sprinkle sugar on a warm lefse and roll it up. If the lefse is cold, you can warm it up quickly in a heated skillet.

AWCCS United States of Food

<https://awccs.wildapricot.org/Recipes>