

BUBBY'S POTATO KNISH RECIPE

Makes about 100 knishes

Dough:

4 cups	Flour, enriched, unbleached, all-purpose
3	Eggs
3/4 cup	Vegetable Oil (preferably Canola)
1 cup	Water, warm (warmer than "luke warm")
pinch	Salt

Potato Filling:

5 lbs	Potatoes, general purpose
3 lbs	Yellow Onions
3/4 cup	Vegetable Oil (for frying)
To taste	Salt & Pepper

Prepare the Dough:

Electric mixer with dough hook:

Combine all dough ingredients in mixer bowl

Mix for at least 5 minutes until dough has rubbery texture (like putty)

Adjust texture by adding a little more flour if too moist or oil & water if too dry

By Hand:

Make a "well" of flour on work surface.

Slowly add other ingredients and mix well

Knead mixture until dough has rubbery texture (like putty)

Adjust texture by adding a little more flour if too moist or oil & water if too dry

Rest the Dough:

Make balls of dough about the size of a tennis ball (about 6-8 balls)

Oil the outside of the dough and wrap balls in plastic wrap

Set aside in warm place while making the filling

Make the Filling:

Peel and dice onions

Fry onions in oil until golden brown

Peel and slice potatoes into 1/2" slices

Boil potatoes until soft

Mash potatoes and add fried onions.

Mix well and add salt & pepper to taste

Prepare Knishes:

Spread an old table cloth on work surface

Sprinkle with flour

Unwrap a dough ball and pound on cloth until flattened

Stretch dough, starting at the center, into a long oblong shape

Continue to pull dough out until very thin (you should see the cloth through it)

By hand, roll out potato mixture to about a 2" diameter

Place mixture along the edge of the dough for the entire length of the oblong

Pull the dough over the potato mixture and carefully roll it until there is one long roll (like a sausage)

With the left hand, squeeze around the roll about 2" from the right end until you've pinched off a 2" section (if left-handed, reverse this step)

Pinch the dough on each side to seal in the mixture

Repeat until the entire roll has been divided into knishes!

Oil each knish and place on cookie sheet. Keep knishes apart.

Repeat with all of the dough balls

Cook Knishes:

Bake at 350 degrees until golden brown

Kvell!

Note: Fillings made be made from cooked rice, kasha, or with other cooked veggies combined with the potato mixture, such as spinach. I haven't tried this, but I think that cheese or refried beans would also work.

For a pictorial guide, go to <http://knishes.telarian.com/>