

## Myrtle Evans' Lefse

4 lb. Russet potatoes (not new potatoes), peeled

$\frac{1}{4}$  cup salt

$\frac{1}{4}$  cup shortening (margarine, butter, or pork drippings)

$\frac{3}{4}$  cup flour

Flour for rolling

Cook potatoes with salt in large kettle of water until done; drain well. Add shortening to hot cooked potatoes and mash. Allow to cool completely (about 2 hours). Put potatoes through a ricer. Mix the  $\frac{3}{4}$  cup flour into the riced potatoes. Form into balls about the size of a medium apple. Allow balls to stand for  $\frac{1}{2}$  hour before rolling out. Preheat lefse grill to about 475. To roll each lefse, knead each ball about 10 to 15 times in a generous amount of flour. Form it into a flat ball (as for pie crust). Sprinkle flour on lefse ball. On a well-floured pastry cloth-covered board, roll lefse to the size of a dessert plate. Using a lefse stick, pick up lefse and re-flour the pastry cloth. Continue rolling lefse until very thin. Remove lefse with stick and place on preheated grill. Turn lefse when signs of specks peek through. Brush off any excess flour. Remove lefse from grill and place between cloth dishtowels. Allow to cool. Trim any dry or ragged edges. Package in freezer paper, plastic wrap and/or plastic freezer bags. If stored in freezer, be sure to remove any frost when thawing them, to prevent sogginess. Yield: 12 to 15 large lefse or 20 to 24 medium lefse.

