

## Potato Knishes

Dede Wolfson

### Ingredients:

- 1 package Puff Pastry Sheets (keep slightly chilled and covered so dough doesn't dry out)
- 5 pounds potatoes, peeled & quartered
- 1 ½ cups onions, chopped
- 1 tablespoon each chicken fat (schmaltz) & butter
- 3 eggs
- 1 teaspoon salt
- 1/4 teaspoon pepper

### Directions:

Pre-heat oven to 350 degrees. Bring a pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes. Drain, keeping potatoes in the pot.

Over medium high heat, melt a tablespoon of chicken fat (schmaltz) and a tablespoon of butter in a medium sized pan. Add chopped onions and cook until browned and tender, about 10 minutes, stirring often.

While potatoes are warm, add onions, 2 eggs (beaten), salt and pepper to the pot. Using a potato masher or electric beater, mix potatoes until smooth and creamy (makes about 9 cups). Set potatoes aside to cool.

Place one Puff Pastry Sheet on a floured surface and roll dough into a rectangle as large as possible. Then carefully stretch dough with hands until it is approximately 22" by 14". (Note: dough can easily tear. If this happens, pinch dough together to reseal.)

Once potatoes are completely cooled, use a round ice-cream scoop\* to form balls of potatoes (6 to 7 balls), and evenly place them across the 14" side of the dough. Roll dough over potato balls 3-4 times. Using a knife, cut dough along the line of the rolled potatoes to separate them from the remaining dough. Take dough with potatoes and pinch each end to seal shut. Twist dough in-between each ball to secure potatoes and pull apart.

### To Form Knishes:

Set each knish on a pulled end. Take other pulled end & gently tuck into knish to form a depression. Then place both hands around knish and gently form a nicely rounded, slightly taller knish. Repeat process with remaining potatoes and dough.

### To Bake:

Place knishes on a baking sheet lined with parchment paper. Beat remaining egg and add a small amount of water to create an egg wash. Brush each knish with egg wash. Bake at 350 degrees for 30-45 minutes or until nicely browned. If you choose to freeze knishes before baking, do not defrost. Bake frozen knishes for 45 to 60 minutes.

*\*Note: Number of knishes per recipe will be determined by the size of your ice cream scoop. If using a small scoop, you may need to place more balls of potatoes along edge of dough.*