

## Preparing Potatoes for Lefse

1. Remember to cook your potatoes a day or two before the lefse bake.
2. Select firm, fresh brown russet potatoes.
3. Peel the potatoes thoroughly, no eyes or skins.
4. Wash the peeled potatoes and cut them into large pieces.
5. Cover the potatoes with clear, cold water and simmer until cooked (a skewer slips in and out easily - about 20 minutes).
6. Drain the cooked potatoes thoroughly, and then put them back on the burner at a low temperature to evaporate excess moisture.
7. Add one quarter pound (one cube) of butter or margarine to five pounds of cooked potatoes.  
**DO NOT ADD MILK.**
8. Mash potatoes thoroughly. Then press them through a colander or "rice" them to be sure there are no lumps.
9. Put the cooked, mashed potatoes in a stainless steel or ceramic bowl, cover with a cloth and cool them. Do not store in a plastic or sealed container, as this allows moisture to accumulate and you have runny mashed potatoes. Refrigerate overnight.
10. Take the potatoes out of the refrigerator early in the morning of the bake so they aren't too cold.
11. Bring your perfect potatoes to the lefse bake and have a great time!