

OLD WORLD WISCONSIN RECIPE
Norwegian Lefse

INGREDIENTS:

4 cups mashed potatoes 5 Tbsp. butter 2 cups flour
¼ cup cream ½ tsp. salt

DIRECTIONS:

- 1 Peel and cook potatoes, then mash with butter, cream and salt.
- 2 Let them get cool. Mix in flour and knead lightly.
- 3 Roll out rounds of dough paper-thin on a lightly floured board. Bake rounds on a dry griddle.
- 4 When lefse starts to bubble, turn and bake other side.

* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.

Norwegians eat lefse like Americans eat bread. Spread with butter or cheese and broken into soups or stews lefse was very likely enjoyed by many Norwegian immigrant children as part of their school lunch.

