

Lefse Recipe from Betty Jean (Mom Pyle) (makes 1 dozen)

2 cups of Hungry Jack potato flakes

1 tsp salt

Put in a large bowl and heat it (I heard "heat." Nick heard "beat." But we decided she meant "mix.")

$\frac{1}{4}$ margarine in $\frac{3}{4}$ cup of water

Put in sauce pan and bring to a boil

Pour over flakes/salt. Mix well. Add one cup of cold milk and stir. Let cool in fridge.

When cool, take one cup of flour and work it into the flakes. Form into golf ball size balls. Place into a pan with a towel under and over them.

Refrigerate overnight.

Roll out on plenty of flour. Not too much flour.

You can make them really small—6-8 inches across. Easier to roll and to turn if they're smaller.

Take only 2-3 out of the refrigerator at a time. Let them warm a little. Do not take out more than 3 at a time.

350 degrees on the griddle. When it bubbles, quickly turn it over. Fold it in half, then in half again. First side should be quite well done.