

Knishes

For knish crust:

1 1/4 cup flour
6 tablespoons butter, cut into tiny bits
2 tablespoons Crisco
1/4 teaspoon salt
3 tablespoons ice cold water
flour for rolling
melted butter for brushing prebaked knishes

1. Place all ingredients, except water, into processor to make coarse crumbs
2. Slowly add water and pulse pulse to form a ball of dough. Shape dough into disc
3. Wrap in saran and refrigerate one hour.

For filling:

8 ounces Russet potatoes, boiled and sieved through a ricer
1/2 cup feta cheese, crumbled
1/2 cup softened cream cheese
1/4 cup caramelized, browned onions
1/4 cup diced scallions
salt and pepper to taste

1. Mix potatoes, cheeses, scallions and seasonings in a small bowl
2. Season to taste
3. Use your favorite combination of potatoes, onions and cheeses to prepare a savory or sweet mixture

Rolling and filling knishes: Preheat oven to 350

1. Place dough disc on floured silpat
2. Divide into 4 pieces
3. Using one section at a time, roll in a round to 1/8" thickness
4. Using a cookie cutter size of your choice, cut dough into shapes and place on work surface.
5. Fill each shape with potato mixture on lower portion of dough circle, fold other dough half over and seal tightly pinching with your fingers if making half moons or
6. Fill each shape with potato mixture in the center and form an open three cornered triangle by drawing up the sides of the circle to the center
7. Place each shape 1/2 inch apart on silpat covered cookie sheet and lightly brush with melted butter
8. Bake @20 minutes or until bottom of shape and top of shape is golden brown