



Israeli and Jewish - Garlic Potato Knishes

Ingredients

- 3 Medium Potatoes -- Cooked And Mashed
- 1 Large Onion -- Chopped
- 2 Tablespoons Butter
- 2 Cloves Elephant Garlic -- Chopped
- 3 Tablespoons Milk
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Pepper
- 2 Medium Eggs
- 2 Tubes Biscuit Dough
- 2 Teaspoons Water
- Paprika

Directions

Peel and cut potatoes into 2 inch pieces. Cover with water in a large sauce pan. Cover pan and bring to a boil on high heat. Uncover, turn heat to low and simmer for 15 minutes or until fork tender.

Drain in a colander and mash in a large mixing bowl.

Sauté onion in butter for 15 minutes. Add garlic and sauté for 2 minutes. Add milk, salt, pepper and the onion mixture to the mashed potatoes. Add eggs and mix well.

Roll out the biscuit dough to a 6 inch diameter disks. Place a tablespoon of the potato mixture in the center and roll into cylinders.

Brush the knishes with water and sprinkle with paprika.

Bake for 15 minutes in a 400 °F oven. Serve.

Serves 6