

## Lauraine's Grandma Clauson's Norwegian Lefse

### Ingredients

- 6 large peeled potatoes
- 2 dashes of salt
- 1/2 c flour
- 2 heaping tabs of shortening
- 1/4 c half and half

### Directions

Cut up and boil the potatoes until soft. Drain, mash, or run through a ricer, which is what Grandma used. Add remaining ingredients and form into small patties, dependent upon the size of your griddle. Roll thin on a floured board or cloth, turning over once. Slide lefse stick carefully under the rolled dough and bake on griddle, turning once. Bubbles will form and brown. This does not take long to bake as you want them soft not crispy. Using the stick again, slide it under and lay the lefse out on a dish or paper towel. Cover them and let them cool slowly.

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*May this season hold for you plentiful moments of reflection and refreshing rest.*



*And he will be called, Wonderful Counselor, Mighty God, Everlasting Father, Prince of Peace." Isaiah 9:6*