

Doughless Knishes For Passover, and Beyond!

Ingredients:

- 1 medium onion, peeled and finely diced
- 2 TBLS oil for frying onions
- 1/4 cup oil for knishes
- 4 medium potatoes, boiled and peeled
- 4 eggs
- 1/2 cup potato starch
- 1 teaspoons salt
- 1/4 teaspoon black pepper
- oil, for pans

Instructions

Caramelize the onions:

1. Saute onions in 2TBLS oil on a low flame for at least 20-30 minutes, but longer is even better.

Prepare the knishes:

1. Preheat oven to 400.
2. In a large bowl, combine the caramelized onions, potatoes, oil, eggs, potato starch, salt and pepper.
3. Mash together.
4. Finish mixing with an electric mixer until mostly smooth. A few lumps are fine. Do not over-mix.
5. Grease cupcake pans well with oil (a little extra in each pan is well worth the calories - it really helps the knishes develop a fried-like crust). Fill the pans until almost full with potato batter.
6. Bake at 400 for about 26-28 minutes, until tops are golden brown.
7. Serve hot.
8. These knishes freeze well!

OPTIONAL

1)-Lightly saute broccoli, or other favorite vegetable and press into the middle of the knish after Step 5.

2)-Add cheddar or other favorite cheese near the end of Step 4

