

Potato-Olive Knishes

I have discovered the easiest way to make knishes. Use egg roll wrappers. This recipe's mashed potato filling is flavored with black olives, scallions, and olive oil. Delicious!

- 1.** Preheat the oven to 375°F.
- 2.** In a large mixing bowl, combine the mashed potatoes with $\frac{1}{2}$ cup of the oil, the olives, scallions, and sea salt. Adjust the seasonings, if desired.
- 3.** Place an egg roll wrapper diagonally on a large cutting board or plate, so it appears diamond-shaped. Place 2 tablespoons of the potato mixture in the center. Fold the top and bottom corners over the filling to meet in the middle, then fold the right and left corners to meet in the middle. Pick up the knish and place it in the palm of both hands as if it were a ball and gently squeeze to make it round in shape. Repeat with the remaining ingredients.
- 4.** Arrange the knishes on an unoled baking sheet, and brush the tops with the remaining oil. Bake 15 to 20 minutes, or until golden brown.
- 5.** Arrange the knishes on a platter and serve plain or with your favorite dipping sauce. Mustard Sauce with Maple Syrup and Miso (page 76) is recommended.

Yield: 14 knishes

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- 6 cups mashed potatoes
- $\frac{1}{2}$ cup plus 2 tablespoons extra virgin olive oil
- $\frac{1}{2}$ cup pitted kalamata olives
- 1 cup coarsely chopped scallions
- $\frac{3}{4}$ teaspoon sea salt, or to taste
- 14 egg roll wrappers (6-inch squares)

