



## Hungarian Jewish Shlishkes

### Ingredients:

2 lbs. russet potatoes, about 4 medium, washed and peeled  
1 large egg, beaten  
1 teaspoon salt  
1 cup all-purpose flour  
6 tablespoons butter  
1 teaspoon onion powder (or more, to taste)  
1 cup plain bread crumbs (I prefer cornflake crumbs)  
Vegetable spray (butter flavored)  
Salt for sprinkling

### Directions:

1. Place in a pot, cover with cold water, and add salt.
2. In a large pot, cover potatoes in cold water and add a tablespoon of salt. Bring to a boil over medium heat. Once boiling, reduce to medium-low and cook for 40-45 minutes.
3. Drain and allow to cool just enough so that you can handle them.
4. While the potatoes are cooling, rinse the pot out and fill it with more salted water.
5. Rice the warm potatoes into a large bowl.
6. Add beaten egg, salt and flour and mix together with a wooden spoon (or by hand) until thoroughly incorporated.
7. Cover loosely and let stand 15 minutes.
8. Set the water to boil.
9. On a floured surface, take a portion of dough and roll it into a long pencil shape about 3/4-inch thick. Cut 3/4-inch slices and drop into the boiling water. When the dumplings rise to the surface, they have finished cooking. Remove them with a slotted spoon and place in a serving bowl. Repeat with remaining dough.
10. Spray the shlishkes every time you add them to the bowl so they don't stick to each other while the rest are cooking.
11. In a large skillet melt the 6 tablespoons of butter over medium-high heat and toast the bread crumbs with the onion powder, stirring frequently, until they are golden colored and have a sandy texture (that's why I prefer the cornflake crumbs).
12. Gently drop the cooked and drained dumplings into the buttered bread crumbs, coating well. Serve immediately.