

Sarah39s Knish

Jacob · 28/09/2024

**Prep Time**

1 hr 30 mins

Difficult

Medium

Servings

60

Description

This traditional knish recipe makes little golden pastry domes filled with seasoned mashed potatoes and fried onions for a tasty Jewish savory snack

Ingredients

- - 7 baking potatoes
- peeled and cubed - $\frac{1}{4}$ cup vegetable oil - 2 medium onions
- chopped - 2 teaspoons salt - 1 teaspoon ground black pepper - 2 teaspoons white sugar - 1 teaspoon minced garlic - 2 large eggs - $\frac{1}{2}$ cup vegetable oil - 1 cup warm water - 1 teaspoon salt - 4 cups all-purpose flour - 2 egg yolks - 2 tablespoons milk

Instructions

1. Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat
2. then reduce heat to medium-low
3. cover
4. and simmer until tender
5. about 20 minutes. Drain and allow to steam dry for a minute or two. Heat 1/4 cup vegetable oil in a skillet over medium heat. Stir in onion; cook and stir until onion has softened and turned translucent
6. about 5 minutes. Combine potatoes and onions in a large bowl; season with 2 teaspoons salt
7. pepper
8. sugar
9. and garlic. Mash until smooth; set aside. Meanwhile
10. heat 1/4 cup vegetable oil in a skillet over medium heat. Stir in onion; cook and stir until onion has softened and turned translucent
11. about 5 minutes. Combine cooked potatoes and onions in a large bowl; season with 2 teaspoons salt
12. pepper
13. sugar
14. and garlic. Mash until smooth; set aside. Preheat an oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper. Beat eggs
15. 1/2 cup vegetable oil
16. warm water
17. and 1 teaspoon salt. Gradually stir in flour. When the dough has pulled together
18. turn it out onto a lightly floured surface and knead until smooth and elastic
19. about 8 minutes. Divide the dough into thirds and roll each piece out to about 9x13-inches. Slice the rolled dough in half lengthwise
20. then spread the potato mixture down the center of each strip. Roll each strip around the filling and gently press to seal. Repeat with the remaining dough and filling to end with six logs. Cut each log into 1-inch slices and place cut side down on the prepared baking sheet. Gently press the edges of the dough toward the center of the potato mixture to form a bun. Beat egg yolks and milk together in a small bowl. Brush each knish with egg yolk mixture. Bake in the preheated oven until golden brown
21. 35 to 45 minutes. Cook's Note You can use water instead of the milk in the egg wash
22. if desired.