

Kadofils

Ingredients

Kadofil dough

- 4 eggs
- 2 cups water
- 1/2 tsp salt
- Add enough flour to roll out (almost 8 cups)

Filling

- 5 lbs potatoes, cooked and mashed
- 3 onions, medium size, and fried
- 1/2 cup butter

Summary

Yield: 50

Source: Amy Reitmeier (Tyler's grandma)

Prep Time: 5 minutes

Category: Side Dish

Cuisine: German

Instructions

Mix kadofil dough together. Mix potatoes, onion and butter. Roll dough out and cut into squares. Fill one big spoon of potatoe filling and bring up all four corners and pinch the seams shut good or filling will boil out.

Boil and simmer kadofils for 10 minutes. I've also put the kadofils on cookie sheets and frozen them for later use.

Slightly brown 4 medium onions in 1 c. butter and pour on top of Kadofils when putting on your plate.

Be sure to cook the "rags" too (the ends and unfilled dough).

Serve with cream, butter and onions.