

# Jewish Potato Knish

Yield: 12 min  
Total Time: 220 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-potato-knish-jewish>

## Ingredients:

- 8 ounces butter unsalted, softened
- 8 ounces cream cheese softened
- 1/2 cup sour cream
- 3 1/2 cups all purpose flour
- 1 teaspoon salt
- 6 large potatoes peeled, cut into chunks, boiled, cooled, and shredded in a ricer or grinder
- 1 pound onions chopped and sautéed
- 2 large eggs beaten
- 1/4 cup instant mashed potatoes
- 2 teaspoons salt
- 3/4 teaspoon ascorbic acid or vitamin C powder, to keep the potatoes from turning dark
- 1 teaspoon garlic powder
- 1 tablespoon hot sauce Tabasco
- 8 ounces cheddar cheese finely shredded, optional
- 1 large egg beaten
- 1 tablespoon water
- 1 drop yellow food coloring optional

## Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 65 grams
3. Cholesterol: 140 milligrams
4. Fat: 32 grams
5. Fiber: 6 grams
6. Protein: 16 grams
7. SaturatedFat: 19 grams
8. Sodium: 950 milligrams
9. Sugar: 5 grams

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