

Hush Puppy Potato Knishes

Recipe By Naomi Nachman



Cooking and Prep: 
1.5 h

Serves:  24

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Sugar Free

Source: ArtScroll

When I was working on recipe development for Abeles and Heymann, a sponsor of my radio show on the Nachum Segal Network, I came up with this great way to put hot dogs into a fun and delicious appetizer. While hush puppies traditionally are made with dough, I kept mine “dough-less” so they would be gluten free – and therefore perfect for Pesach.

Ingredients (8)

Main ingredients

- 6 large Idaho potatoes, peeled and cut into chunks
- 4 eggs, divided
- 3 tablespoons potato starch
- 3 tablespoons Gefen Mayonnaise
- 1/2 teaspoon garlic powder
- 1 tablespoon salt

- pinch of white pepper
 - 2 hot dogs, cut into 1/2-inch slices
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Start Cooking

Prepare the Hush Puppy Potato Knishes

1. Add potatoes and water to cover to a medium pot. Bring to a boil; cook until fork tender. Drain well.
2. Mash the potatoes well in a large bowl.
3. Add three eggs, potato starch, mayonnaise, garlic powder, salt, and pepper, mixing well to combine. Set aside.
4. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
5. Scoop up mounds of the potato mixture and place them on the prepared baking sheet. Press a hot dog slice into the center of each potato mound until it's completely covered.
6. Whisk the remaining egg to make an egg wash. Brush each potato mound with the egg wash.
7. Bake for approximately 40 minutes, until the potato mound starts to brown.

Variation:

For a “doughless potato knish,” omit the hot dog, resulting in parve knishes.

Acknowledgment

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