

St. Luke's Famous Potato Filling

Submitted by Smoky Panepinto
(As compiled by Beulah Mutter)

This recipe is for the potato filling familiar to anyone who has visited St. Luke's in Obelisk for its annual supper. This quantity will make approximately 2 large baking pans of filling.

8-10 lbs. potatoes, peeled, quartered, and boiled until soft	2 large onions, fried in shortening until caramelized
2 slices white bread, soaked and heated in 1 qt. of milk	1 oz. parsley (fresh is preferred)
¼ lb. butter, sliced into small pieces	6 eggs
1 heaping tsp. of pepper	1 heaping tsp. of salt
1 level tsp. of sugar	

- Hand-mash the potatoes, adding the butter and eggs to aid in the mixing.
- After several minutes, add the warmed milk/ bread mixture and continue mashing.
- Add the onions, parsley, salt, pepper and sugar and continue hand-mashing until well mixed.
- Machine-mix on low setting for 5-8 minutes.
- Once well blended, place into greased baking dishes/pans and bake uncovered for 2 hours (or until golden brown) at 350°.