

## Miniature Potato Knishes (little orange balls)

2 large sweet potatoes  
4-5 regular potatoes  
1 onion, chopped  
4 eggs  
4 T. butter  
½ t. salt  
¼ t. blackpepper  
¾ c. matzah meal  
oil for sautéing and for baking sheet

Preheat oven to 400 and oil baking sheets.

Peel and cook the potatoes; then mash them. You should have about 6 cups.  
While they're cooking, sauté the onion. Then mix everything together.

Using spoon or cookie scoop, drop little balls on the baking sheet. Bake for 20-25 minutes or until brownish. Makes about 7 dozen.