

The Rebbitzen's Bletlach
(Kosher for Pesach Potato Starch Noodles)

Ingredients:

12 eggs
1 cup Potato Starch
2 cups water
2 pinches salt
schmaltz or oil or margarine or butter (depending on what you like to use, and whether you want it to be fleischig or milchig.)

Other items:

1 10 inch (or so) Teflon crepe pan (i.e. with curved sides)
Wax paper
½ cup measure
spatula (optional)

Directions:

Mix all of the ingredients together in a blender. Let it sit until the foam breaks up. Heat the pan over medium to high heat. Put in the tip of a teaspoon's worth of schmaltz (just a tiny bit), and run it around the pan with a small piece of crumpled wax paper. Pour in just less than ½ a cup of the bletlach mixture. Let it cook for about 50 seconds to a minute. Don't let it get brown. Flip it over with your fingers by grabbing it along the edge (or you can use the optional spatula). Lay it flat back in the pan, and let it cook on that side for an additional 30 seconds.

Slide the crepe out of the pan, onto a square piece of wax paper, and cover with another piece of wax paper. Continue until all the mixture is used up. Mix frequently so the potato starch doesn't settle on the bottom. Stack up the crepes and cut into strips. Put the noodles into bowls and pour your favorite soup over them.

Makes about 25 crepes. At ½ a crepe per bowl of soup, that should serve about 50 people. You can cut the recipe in half, as you need.