

POTATO BREAD (RIESKA) TACOS WITH SAUSAGES AND COLESLAW

Potato bread (makes 4 bread)

1 cup mashed potatoes(leftovers)

1 egg

1/3 cup wheat flour

Pinch of salt

- Mix everything together and make 4 equally sized balls.
- Place them in baking sheet with parchment paper, spray paper with cooking spray (pam).
- Using some flours, press dough until flat and thin. Thinner bread is better. (1/4 cm)
- Bake bread in high heat 400F approximately 8 min or until nice brown spots on bread.
- Let cool down under the towel.

Coleslaw for 4

4 oz shredder cabbage

1/3 cup vegetable oil

2 Tbs red wine vinegar

1/2 ts salt

1/4 ts pepper

- Mix all together and let season for 1 hour.
- Add shredded carrots, red bell peppers or parsley for color.

2 pieces of any sausage you like, either grilled, boiled, or pan fried.

Fill up potato bread with sausages of your choice. Use any condiments you like (mustard, ketchup, relish) top off with coleslaw. Serve as tacos!



Potato bread (Rieska in Finnish) tacos by Chef MIKKO.