



HINT: Do NOT allow potatoes to cool. Mash them while hot.

PERFECT HOT PARTY ROLLS yields 2 dozen dinner size or 5 dozen cocktail size

No matter what, you cannot fail with these rolls

Ingredients

3 medium boiled potatoes, peeling optional

½ c Crisco

1 ¼ c whole milk

1 package of yeast

¾ c sugar

1 ½ t salt

2 eggs

6 c white flour

¼ c melted butter

Spray shortening

Mash hot potatoes and stir in Crisco, milk, sugar and salt while potatoes are hot.

Beat in yeast with a cup flour. Add beaten eggs and remaining flour and knead until dough is smooth and elastic. Put dough in large greased bowl. Cover with a towel and allow dough to double in size. Punch the dough and shape dough into 1 ½" balls. Place on greased baking sheet with sides. Allow to rise. Brush with melted butter. Bake at 375F for 15-20 minutes or till well browned.